



Gigondas Les Murailles, Rouge, 2024

AOC Gigondas, Vallée du Rhône, France

TERROIR

The plots are located on marls, limestone, as well as clay and sand.

WINEMAKING

The grapes are destemmed and the vinification takes place in vats.

Extraction by punching down and pumping over.

Maceration lasts between 3 to 4 weeks at temperatures between 25-30°C.

AGEING

In oak barrels and vats for 12 to 15 months.

VARIETALS

Grenache noir 85%, Syrah 15%

TECHNICAL DATA

Production volume: 50 hL

FERRATON *f* PÈRE & FILS

GIGONDAS
APPELLATION D'ORIGINE PROTÉGÉE

Les Murailles
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