



GRAPE VARIETIES

Grenache, Syrah,
Mourvèdre

APPELLATION

Gigondas

SOIL

Stony red clay alluvium
on slopes and terraces.

Ogier Expérience "Dentellis" Gigondas Red Dry Still 2016

Gigondas

The entire Gigondas vineyard is found in the Gigondas local authority, in the Vaucluse.

VINIFICATION

Destalking – crunshing – Cold pre-fermentation maceration (12°C) during 3 days for the Syrah grapes – 2 to 3 times of racking during fermentation and daily pumping over during the maceration – racking if necessary. Temperature controlled at 28°C-30°C.

AGEING

(Wooden vats, Barrel)

TASTING NOTES

Appearance : Frank ruby color.

Nose : Elegant and complex nose with aromas of fruits, kirsch and hints of brushwood and menthol notes.

Palate : Round and full-bodied, and at the same time very elegant and quite fresh. Long and fruity finish with hints of vanilla.

FOOD PAIRINGS

Food pairing: Tasty dishes and meat, casseroles.

RESOURCES

www.ogier.fr/fr/#top