



GRAPE VARIETIES

Grenache, Syrah,
Mourvèdre

APPELLATION

Gigondas

SOIL

Stony red clay alluvium
on slopes and terraces.

Dentellis 2018

Gigondas

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

VINIFICATION

Destemming and crushing – 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

12 months in « foudres » oak barrels of 60 to 80 hl which are 1 to 15 years old.

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

Tasty dishes and meat, casseroles

RESOURCES

www.ogier.fr/fr/#top