



CHÂTEAU GIGOGNAN

Côtes du Rhône - Château Gigognan - White 2021

Grape varieties and soils

65 % Clairette, 20% Roussanne, 10% Marsanne, 5% Grenache blanc

Clay and limestone soils and marly sands

Alcohol content: 13 % Alc. by Vol.

Winemaking

Early morning harvest. Pressing and cold settling.

Fermentation at low temperature, then maturing on fine lees during 6 months in stainless steel tanks and in oak barrel, for 15% of production.

Tasting notes

Blend of grape varieties, our "Château Gigognan Blanc" is an elegant and crisp wine, revealing fruity (citrus and peach) and floral (broom) notes with a mineral persistence ending on a silky and fresh texture.

To be served on its youth, chilled at around 12°C.

Food pairing

We recommend this wine with grilled fish, sea food, or white meat.

Awards

Gold Medal – Concours des Grands Vins de France à Mâcon 2022

Silver Medal – Concours Mondial des Vins FEMINALISE 2022



Agriculture France FR 800-01