



CHÂTEAU GIGOGNAN



Agriculture France FR-BIO-01

CHÂTEAUNEUF DU PAPE CLOS DU ROI

COULEUR	BLANC
MILLESIME / DEGRE	2021 13,50%
TERROIR	Terrasse à galets roulés
CEPAGES	Grenache blanc 40% Clairette 40%, Roussanne 20%
CONTENANT	9000 Bouteilles 75cL ; 100 Magnums 1,5 L



VINIFICATION

Manual harvest with rigorous sorting of the grapes in the vineyard to ensure the optimal quality of the harvest. The long and low pressure pressing allows a selection of the best juices. After cold static settling, the musts are sent to oak barrels (55% volume, including 15% new barrels) and 45% to vats to begin their fermentation. The aging continues in containers on fine lees for 9 months. Bottling in the spring of 2022.

DEGUSTATION

Clos du Roi Blanc is a Châteauneuf-du-Pape which reveals on the nose a fragrance evoking, in turn, ripe fruit, fresh honey or finely woody notes. This ample and harmonious wine on the palate delivers all in length and finesse on fine bitterness and a saline finish. It will also go well with fish, white meats or even cheeses (Comté, Salers, etc.).

Notes et Médailles

JEB DUNNUCK 90 Pts édition 2023
JAMES SUCKLING 93 Pts édition 2022
Matt Walls 94 pts édition 2022