



CHÂTEAU GIGOGNAN

Châteauneuf-du-Pape – Clos du Roi – Red 2019

Grape varieties and soils

65 % Grenache, 20% Syrah, 15% Mourvèdre.

Pebble terraces on clay & limestone.

Alcohol content: 14.5 % vol.

Winemaking

Manual harvest with strict sorting in the vineyard and in our cellar. Separate vatting of partially destemmed grapes (10-15% of whole bunches for some vats), and fermentation at controlled temperature in concrete tulip vats. Gentle extraction by light pump-overs and punch-downs. Hot maceration for up to 2 weeks after fermentation.

Blending after malolactic fermentation, ageing in barrels (15%) and in large wooden vats called “foudres” (20%) for 12 months and then 6 months in concrete vats.

Light filtration before bottling in Spring 2021.

Tasting notes

This wine has a beautiful cherry red colour. Its expressive and charming nose of red berries and its ample and progressive sensation on the palate make it a generous, subtle and sensual wine. The notes obtained from the ageing process complete the balance for an end result that is airy, bright and glossy.

Serving temperature: 16- 18°C.

Food tasting

This wine is the perfect pairing to a venison stew or a butcher's cuts.

Awards

Editors' choice (95pts) – Wine Enthusiast (2022)

93 pts – Wine Spectator (2022)

“A meaty wine, with converging flavors of earth, tar, violet and fruit, plus cranberry and cassis notes offset by charred mesquite and singed herbs. Gains lift from potpourri notes and mineral energy. A charmingly old-school style. Grenache, Syrah and Mourvèdre. Drink now through 2035. »

91pts – James Suckling (August 2022)

Bronze medal (87pts) – Matt Walls DWWA (2022)

90-92 pts - Jeb Dunnuck (July 2020)

