



Maison Cascavel, Sélection Parcelleire, Les Cimes de Montmirail, AOP Gigondas, Rouge, 2020

AOP Gigondas, Vallée du Rhône, France

Discovered at the same time as the 2019 Vacqueyras, we fell in love with Gigondas, unearthed in a property in the neighboring village of Vacqueyras, built as early as 1765 and discovering itself under the majestic plane trees and an exuberant Virginia creeper.

PRESENTATION

This wine comes from the south of the Rhone Valley, in the foothills of the Dentelles of Montmirail. It shows finesse and a rich and varied aromatic palette. Both ample and expressive, the Grenache and Syrah reveal fresh aromas, and frank and delicate tannins.

LOCATION

The parcels of this Gigondas are located in the Petit-Montmirail area, south/southwest of the Dentelles de Montmirail massif. They are sheltered from the wind by the first Dentelle, and blossom, freshly nestled against this natural slope

TERROIR

On very chalky soils, these more than thirty year old Grenache and Syrah vines must draw their nutrients from deep within the soil to develop their leaf systems and nourish the berries. These stony and draining soils produce very fresh and fine wines.

IN THE VINEYARD

The vineyards have been converted to organic farming for nearly 10 years, with light mechanical work and special attention paid to the quality of the soil and its biodiversity.

WINEMAKING

Destemming at reception, maceration for three weeks to one month without yeast, punching down and pumping over, no fining.

14,5% VOL.

Contains sulphites, No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at 17°C.

AGEING POTENTIAL

5 to 10 years

TASTING

The wine has obvious ageing qualities (5 to 7 years depending on the expected profile).

VISUAL APPEARANCE

Garnet color.

AT NOSE

It surprises with a nose of garrigue, thyme and laurel in particular.



ON THE PALATE

Intense in the mouth, it reveals all the aromas of red fruits and nuts, a beautiful solimity, greedy and elegant tannins, all on a mentholated finish with notes of Espelette pepper.

FOOD PAIRINGS

Its natural balance will be perfect with a Provençal tian and goat and sheep cheeses.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BG Trad Syndicale					750							
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	600	9	11	1,4	8,8	915	29,6	8,3	17,5x30,5x25,5	170x80x120	

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