GIGONDAS

Plaisir Partagé AOP GIGONDAS Rosé

NUMBER OF HECTARES: 0.3 hectare

GRAPE VARIETIES: 70% Grenache 15% Cinsault 15% Syrah

SOILS: Sandy and marly terroir

YIELD: 29 hL/ha

GIGOND

aisir

ON-SANE

WINE-MAKING AND MATURING:

The grapes are sorted and picked early in the morning, with sorting and then the bled Rosé is made after some hours of maceration with temperature control throughout the winemaking process.

TASTING NOTES:

Beautiful red berry color with bright and sustained tints ; the inviting nose is full of ripe fruits, cherry, crushed strawberry with a hint of blackcurrant. It is a full-bodied wine, well-balanced, fresh and zingy with a long finish.

WINE AND FOOD MATCHING:

Aperitif, delicatessen, grilled meat and gratins

SERVICE TEMPERATURE: between 10 and 12°C / 50-54 F

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