

DOMAINE DE

# FONT-SANE

## GIGONDAS

— Propriété familiale depuis 1860 —

### Terrasses des Dentelles AOP GIGONDAS RED



#### NUMBER OF HECTARES:

1.5 hectares

#### GRAPE VARIETIES

72% Grenache ; 25% Syrah ; 3% Mourvèdre

#### SOILS:

Clay, limestone and sandy soil

#### YIELD:

19 hectoliters per hectare (plot selection)

#### WINE-MAKING AND MATURING:

Traditional wine-making process, temperature control, punching of the cap and small rack-and-return 21 days of fermentation, aged for 12 months in oak barrels (2-5 years old)

#### TASTING NOTES:

Lovely and clear garnet color; the nose is intense with notes of black fruit, blackberry jelly mixed with vanilla pod and mocha; the mouth is rounded and velvety with tight tannins ensuring life to the wine. Long length in the final with flavors of blackfruit.

#### WINE AND FOOD MATCHING:

Red meat, game, cheese, chocolate based desserts

#### TEMPERATURE SERVICE:

Between 16 °C and 18 °C / 61-64 °F