

DOMAINE DE  
**FONT-SANE**  
GIGONDAS

— Propriété familiale depuis 1860 —

**Vieilles Vignes**  
**AOP VENTOUX RED**



**NUMBER OF HECTARES:**

2,60 hectares

**GRAPE VARIETIES:**

70% Grenache ; 30% Syrah

**SOILS:**

Sandy soil on 50-60 year-old vines

**YIELD:**

30 hectoliters/hectare

**WINE-MAKING AND MATURING:**

Traditional wine-making process, temperature control, punching of the cap and small rack-and-return, 15 days of fermentation, aged in enameled concrete vats

**TASTING NOTES:**

Beautiful purple color, bright and clear; the nose is rich and intense underlined by hints of black fruit, pepper and floral aromas; the mouth is smooth, rounded with supple tannins and very silky for an easy drinking red Ventoux

**WINE AND FOOD MATCHING:**

Red/white pork meat, cheese

**SERVICE TEMPERATURE:**

Between 14 and 16 °C / 57-61 °F