

CHÂTEAUNEUF-DU-PAPE

AOC CHÂTEAUNEUF-DU-PAPE Red 2012

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (50%)

Limestone (50%)

GRAPE VARIETIES

Grenache noir (70%)

Syrah (30%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 21 days

AGEING

Oak Barrels- Old (5% -
15 month)

Concrete tank (95% -
15 month)

TASTING NOTES

Manual harvested with severe sorting . Grapes are crushed and destemmed. Fermentation in heat regulated stainless steel tanks each variety separately . Long vating period with pumping over and punching of the cap process for better extraction and finer tannins .Blending after malolactic fermentation. Matured for 5 % in 1year oak barrels and demi muids(225L and 600L) and 95% in cement tanks for better micro oxygenation favorable to ageing before bottling in Spring 2014.

Very low yields for this Chateauneuf du Pape, enjoying fine aromas of ripe fruit and underwood, powerful and generous with fine and subtil tanins. Ideal pairing companion with red meat, game or cheese with character We advise to drink as from 3 to 4 years of age but may be laid for 8 to 10 years. Serving temperature between 18 and 20°C.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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The alcohol abuse is dangerous for health, consume in moderation

