

# CHÂTEAUNEUF-DU-PAPE



**Clos du Roi**  
**AOC CHÂTEAUNEUF-DU-PAPE**  
**Red 2017**

**CHÂTEAU GIGOGNAN**  
1180 CHEMIN DU CASTILLON  
84700 SORGUES  
tel : +33 (0)4 90 39 57 46

mail : [info@gigognan.fr](mailto:info@gigognan.fr)  
site : <http://www.chateau-gigognan.fr>

Contact : CHAMBON

## VITICULTURE



Organic (France certified)

## SOILS

Large rounded stones (50%)	Limestone (50%)
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## GRAPE VARIETIES

Grenache noir (70%)	Syrah (10%)
Mourvèdre (20%)	

## WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°  
Maceration : 21 days

## AGEING

Oak Barrels - New (10% - 18 month)	Oak Barrels- Old (40% - 18 month)
Stainless steel tank (50% - 18 month)	

