



L'OLIVIA GIGONDAS

Gigondas is one of the best known grand cru in the Southern Rhône Valley producing wonderfully concentrated, powerful and complex wines.



REGION
Southern Rhône.

EXPOSITION

This vineyard is situated on a 'lieu-dit', Palliere et Pied Gu, Notre Dame des Palliere, one of the highest point of the Gigondas Appellation. Nestled amongst the Dentellesde Montmirail at an altitude of 300 metres.



SOIL COMPOSITION
Limestone.

GRAPE COMPOSITION

90 % Grenache (95 years old), 10 % Syrah (85 years old).

VINE AGE

90 years old.

DENSITY

3 000 vines per HA

HARVEST TYPE

Hand Picked.



VINIFICATION
30 days fermentation and maceration.

MALOLACTIC – YES/NO
Yes.

ALCOHOL PERCENTAGE
14,5 %.

RESIDUAL SUGAR
Less than 2 grams per litre.



AGING
Vinification in concrete tanks, aged in 1 to 3 years old demi muids (big barrels 600 L).



NUMBER OF BOTTLES PRODUCED
30 000 bottles.



TASTING NOTES
A mouthful of red and dark fruit, with notes of graphite, spices and leather.



FOOD PAIRING
An intensely rich wine, to drink with any great meal of substance. This wine is bold and rich, whilst retaining a beautiful minerality. Think baked lamb, duck confit or a coq au vin rouge. This is a fine wine that will open up beautifully if decanted at least one hour before service.

