

RED GIGONDAS LES REINAGES



DELAS
Vignobles de la Vallée du Rhône

APPELLATION

RED GIGONDAS

VINEYARDS : The vineyard lies entirely within the "commune" of Gigondas, in the Vaucluse "département".

SOILS : the soils consist mainly of red clay and stony alluvium over hillsides or wide terraces.

CLIMATE : the climate is southern, hot and dry, with 2,800 hours average sunshine per year.

PREVAILING WIND : the "Mistral".

SURFACE AREA UNDER PRODUCTION : Production area: 1,200 hectares (3,000 acres), production annually about 40,000 hectolitres (444,444 cases). Basic authorized yield is 34 hectolitres/hectare (2 US tons/acre).

CHARACTERISTICS

Average production : 20,000 bottles (75 cl.) per year. Grape Variety : Grenache 80%, approximately 20% Syrah.

WINE MAKING

After crushing and de-stemming of the crop, the alcoholic fermentation takes place in stainless steel tanks during a period of 10 days. This is followed by 8 to 10 days maceration to improve extraction. After drawing off and pressing, the malolactic fermentation takes place in tanks.

MATURING

The wine is racked and aerated to allow stabilisation of its ingredients. It is then kept in tanks, to preserve the freshness of its aromas, before being bottled after 12 months of ageing.

TASTING NOTES

The colour is a deep garnet red. In its youth it reveals black cherry aromas which will evolve towards notes of woodland and spices. On the palate, this is a warm, heady wine whose texture is well-rounded and silky. The finish is perfectly balanced.

FOOD AND WINE PAIRING

This wine is suitable throughout the meal, and goes particularly well with rich sauces, game, red meat and dishes.

