

DOMAINE DE LA JAUFRETTE

GIGONDAS Red 2012



Terroir: Sandy hillsides.

Grape varieties: Grenache 85 %, Mourvèdre, Syrah 15 %.

Age of vines: 50 years old on average, going up to 80 years old.

Culture: - Addition of organic fertilizers, no herbicides or insecticides, biological control of mildew and powdery mildew,
Conversion to Organic farming - soil working in full,
- manual disbudding and yield control by green harvesting,
- non-irrigation.

Harvest: 100% manual harvest, sorted by plot.

Winemaking / Aging: Whole harvest (not crushed, not destemmed). Traditional vinification in thermoregulated long vating. The different grape varieties are vinified together in order to obtain great aromatic complexity. Maturing in tun and new wood for 6 to 12 months depending on the vintage. Natural cork.

Personality: Wine marked by its sandy soil that gives it finesse and elegance.
Racy and velvety at the same time.
It has a great capacity for aging.
Taste at a temperature from 15 to 17°C.

Vintage 2012: Dark color with cherry red reflections. Powerful and aromatic nose revealing aromas of ripe black fruit and liquorice. The power and the aromatic bouquet are found in the mouth, supported by a nice freshness and a fair acidity. The tannins, silky and coated, persist on the finish. A harmonious Gigondas, worthy representative of the appellation!

Food/wine pairing: Red meats (beef, lamb) and white meats (pork, veal, rabbit), dishes in sauce, mushrooms, chocolate desserts.