

Winemaker: Jean-François Gras

Region: Gigondas



Location: Côtes-du-Rhône

Gigondas

FRANÇOIS XAVIER LAMBERT



Appellation: Gigondas

Varietals: Grenache 75%, Syrah 15%, Mourvèdre 10%

Vinification:

In traditional concrete vats for 30 days with punching down.

Vineyard/Terroir:

Clay and limestone from ancient alluvial deposits. This terroir is a mixture of limestone and red clay, which gives this Gigondas its power and finesse.

Eleavage: 50% of the blend in half-muid barrel for 6 months, the rest of the blend in concrete vats, then blended again together.

About the winemaker:

The domaine François Xavier Lambert was created in the early 20th century by Jean-François' great-grandfather, François Xavier Lambert in Gigondas, found at the heart of the Dentelles de Montmirail.

The 28 hectares of vines are planted 75% Grenache Noir, 15% Syrah, and 10% Mourvèdre on typical red alluvial clay that gives depth and richness to the wines of the area.

The grapes are grown using the "lutte raisonnée" methodology that

limits the use of interventions in the vineyards, and vinification is traditional.

Paris Wine Company works with Jean-François to create an exclusive Côtes-du-Rhône blend, which comes from vineyards in the communes of Sablet and Violes.