

CHÂTEAUNEUF-DU-PAPE

AOC CHÂTEAUNEUF-DU-PAPE Red 2013

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (50%)

Limestone (50%)

GRAPE VARIETIES

Grenache noir (70%)

Syrah (30%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 21 days

AGEING

Oak Barrels- Old (30% -
15 month)

Stainless steel tank (70% -
15 month)

TASTING NOTES

Manual harvested with severe sorting . Grapes are crushed and destemmed. Fermentation in heat regulated stainless steel tanks each variety separately . Long vating period 3 weeks with pumping over and punching of the cap process for better extraction and finer tannins .Blending after malolactic fermentation. Partly matured for 30% Barriques& Demui muids and 70% cement tanks for better micro oxygenation . Bottling July 2015. Very low yields for this Chateauneuf du Pape 2013, bright Ruby color, very flattering nose with pleasant and notes of red berries, Red Raspberry and cherry. Nice roundness on the palate with subtle and silky tannins,medieum bodied and lightly textured, elegant with delicate spicy finish. Drink from 2nd or 3rd year, may be stored for 5 years. We advise tasting around 18°C.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
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The alcohol abuse is dangerous for health, consume in moderation

