



Pierre Amadieu

GIGONDAS

ROMANE MACHOTTE RED



TERROIR The vines of Grenache, Syrah and Cinsault that produce this Gigondas are deeply rooted on the hillsides of the family estate, where the scent of the "garrigue" that grew there for centuries still perfumes the vines that have replaced it. The soils are composed of alternating Cretaceous limestone and marl, with a northwest exposure at an altitude of 300 m. The average age of the vines in this selection is 45 years.

VINIFICATION Hand picked. A 21 days fermentation in concrete tanks extracts only the best from each grape variety and reveals the spirit and the traditions of our family terroir. A traditional ageing of 12 months in foudres and barrels allows a blending of the delicate oak flavours with the subtle natural micro-oxygenation of the wine.

TASTING NOTES Flavours of black and red berries are enveloped in soft yet powerful tannins, mingling with scents of provençal wild herbs (thyme, laurel and rosemary). It produces an aromatic bouquet, building to a long and spicy finish seasoned with black pepper.

Enjoy this wine with a beef stew seasoned with rosemary, or vanilla ice cream and fresh strawberry purée. Drink now, or within the next 5 years.



TECHNICAL NOTES

Varieties : 70% Grenache noir, 15% Syrah, 15% Cinsault.

Production : 80 000 bottles.

Alcohol : 15 % vol.

FOOD PAIRING

Grilled beef with vegetable
Veal « paupiette » with basil
Navarin of lamb

