



DEPUIS 1929

Pierre Amadieu

Domaine Grand Romane
GIGONDAS

TERROIR The old vines of Domaine Grand Romane are located on the highest part of the family vineyard, 400 m above sea level. Facing northwest, these hillsides dominated by upper Cretaceous sandstone limestone and sandy marl, offer power and concentration.

VINIFICATION Sorting the best bunches is possible only by hand picking. Harvest begins after a final tasting of the grapes, usually considerably later than the rest of the appellation. A traditional fermentation is carried on for Grenache and Syrah, while whole-bunch fermentation enhances the roundness and power of the mighty Mourvèdre.

Once blended, the wine is aged for 18 months in barrels (45% old barrels and 15% new oak) and 40% in foudres to soften the structure and the tannins. Bottled without filtration.

TASTING NOTES On the nose there are aromas of black fruit (blackcurrant and black cherry) and red fruits (raspberry and redcurrant) stewed with a hint of vanilla which meet savoury notes of thyme, laurel and black olives on the palate. Powerful tannins fill the mouth with notes of spicy liquorice and pepper for a long and satisfying finish. It has an astonishing balance of complexity, power and elegance.

TECHNICAL NOTES

Varieties : 65% Grenache noir, 20% Mourvèdre, 15% Syrah.

Production : 80 000 bottles.

Alcohol : 15 % vol.

FOOD PAIRING

Game, Wild boar stew
Stuffed pheasant
Rib roast, lamb shoulder
Tagine

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