



Pierre Amadiéu

VIEUX MARC DE GIGONDAS

LA CUVÉE DU FONDATEUR



TERROIR In 1976, Claude Amadiéu was the first one to make an old marc from Gigondas. This noble product is the spirit of the distillation of the best pomace, exclusively made with grapes from our Gigondas vineyard. It concentrates all the power and delicacy given by the grape varieties and the exceptional quality of our terroirs.

VINIFICATION Claude Amadiéu brought a particular care to the selection of the pomace, as well as the traditional distillation. This natural product opens up after ageing in oak barrels of 400 litres in an underground cellar. The long period of ageing confers to this old marc all its aromas, roundness, delicacy and a perfect match with the oak.

Enjoy the smell and taste it in a sorbet or as a brandy.

Cuvée du Fondateur ages 5 to 10 years.

Available in magnum of 150 cl.