



*Pierre Amadieu*

**GIGONDAS**

**LE PAS DE L'AIGLE**



**TERROIR** At the foot of the rocky peaks of the place called "Le Pas de l'Aigle", this selection of 60 years old Grenache parcels is the expression of a unique terroir in Gigondas : Gargasian Blue Marls. These poor soils, among the highest of the appellation, give concentration and complexity. The northwest exposure and the altitude (400m) bring an enjoyable delicacy and an astonishing freshness.

**VINIFICATION** This wine has two important allies, namely patience and time: a manual selection of the ripest bunches is followed by intense wine-making methods (fermenting during one month, while the grape skins are regularly soaked by the fermenting juice) for a precise, yet powerful, extraction. The careful ageing (24 months in foudres) allows the finesse of the French oak to be subtly integrated, whilst respecting and revealing the complex aromas and flavours of these noble Rhône varieties. Then the wine spend at least one year in bottle.

**TASTING NOTES** The colour is deep and dark. The nose is intense and complex with jammy notes of plum and fig. The palate is silky yet full-bodied with delicate red fruit mingling with intense and powerful flavours of candied black fruit with a hint of laurel, developing spicy and peppery notes on a wonderful lingering finish.

Perfect companion for powerful dishes such as truffle mousse or beef stew, this wine can be laid down for 5 to 10 years. Drink at room temperature.

#### **TECHNICAL NOTES**

**Varieties** : 90% Grenache noir, 10% Syrah.

**Production** : 25 000 bottles.

**Alcohol** : 15% vol.

#### **AWARDS**

**Wine Advocate** : 92/100

**Drink Rhone** : \*\*\*\*(\*)

#### **FOOD PAIRING**

Beef stew seasoned with rosemary

Roasted lamb leg

Truffle mousse

Dark chocolate dessert

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