

DEPUIS 1929

Pierre Amadieu

GIGONDAS

ROMANE MACHOTTE ROSÉ



TERROIR The vines that produce this Gigondas rosé 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 picking starts under the still warm autumn sun. The wine is made with direct pressing of Grenache and Mourvèdre, blended with saignée of Syrah and Cinsault. It is then fermented at a low temperature (16°C) to preserve its fruity aromas. Ageing with stirring for 4 months in 1 to 2 years barrels.

TASTING NOTES With a luminous and deep pink colour, this wine reveals intense flavours of raspberry, wild strawberry and peach on the palate. The Grenache grape lends fresh, floral notes to a pleasant lingering finish.

As a true gourmet rosé, this wine has enough depth and texture to match an entire meal. Drink chilled (13/14°C) as the perfect accompaniment to Asian cuisine, a Caribbean dish or convivial grills.

TECHNICAL NOTES

Varieties : 60% Grenache noir, 15% Syrah, 15% Cinsault, 10% Mourvèdre.

Production : 7 000 bottles.

Alcohol : 14.5% vol.

FOOD PAIRING

Asian cuisine (Thai or Indian),
Caribbean dishes, salmon, lobster,
Plancha-roasted king prawn, shellfish
Red mullet with rosemary
Convivial grills and barbecues
Strawberry dessert

