

DEPUIS 1929



Pierre Amadieu

GIGONDAS

ROMANE MACHOTTE WHITE 2023



Two terroirs and four grape varieties complement each other and shape the originality of this white Gigondas

TERROIR : Around the village, the vines benefit from a sunnier terroir at the foot of the slopes, on Miocene sandy soils that encourage early ripening of our grapes.

At an altitude of 300 meters at the foot of the Dentelles de Montmirail, on our Cretaceous limestone marl soils with north-west exposure, the grapes benefit from slower ripening, freshness and additional aromatic complexity. This cuvée expresses the balance of different terroirs and the blending of different grape varieties.

VINIFICATION : The vines are hand-picked. Clairette is aged in multi-wine barrels and amphora, preserving the fine tannins of the sandy terroir, and refining the structure provided by the limestone terroir.

Marsanne, Roussanne and Viognier are aged in stainless steel tanks, preserving the purity and freshness of the fruit.

TASTING NOTE : Romane-Machotte blanc is characterized by remarkable minerality, freshness and structure. It reveals complex, delicate aromas of citrus, white flowers and luscious apricot. Serve chilled (12°C), with fresh goat's cheese with fine herbs or grilled sea bass fillet.

TECHNICAL SPECIFICATIONS

Grape varieties : 70% Clairette, 25% Marsanne Roussanne and 5% Viognier.

Production volume : 12000 bottles.

Alcohol content : 13% vol.

