

St Catherine Gigondas 2016



Category: WINE

Style: RED WINE

Variety: RED BLEND

Region: RHONE

Vintage: 2016

Volume: 750ml

Vineyard: The vineyards are situated on marl limestone deposits of the Jurassic and Cretaceous periods, with a mix of sand and clay of the Tertiary era. The climate is Mediterranean, significantly influenced by the dry Mistral wind, a high level of annual sunshine and low rainfall, concentrated mostly in the Spring and Fall seasons.

Vinification: The harvest is fully manual with a strict sorting of the grapes. Fermentation lasts several weeks (4 weeks for Syrah grapes and 3 weeks for Grenache grapes) at controlled temperatures (28/30C). This favours a generous expression of the fruit and limits the extraction of harsh tannins. Part of the cuve is aged in barrels for 12 months. Vegan Friendly.

Appearance: A deep purple colour

Bouquet: a nose of raspberry and cherry aromas with some delicate spicy notes (pepper and menthol)

Palate: The palate is long, ample and generous with dominant floral notes and flavours of garrigue

Technical Analysis:

Alcohol: 14.50% Packaging: 6 x 750ml