



DOMAINE
DE
PIÉBLANC

APPELLATION GIGONDAS CONTRÔLÉE

LES TERRES

VINTAGE 2019

ALCOHOL CONTENT 14.5°

VINES 50 years-old vines from *Les Terres* area at the foot of the village of Gigondas. A mixture of clay and limestone soil.

GRAPE VARIETIES 80% Grenache, 10% Cinsault, 10% Syrah

VITICULTURE

Organic conversion

WINEMAKING

Manual picking in 15kg crates with manual sorting of grapes. Cold temperature maceration before fermentation. Around 20/25-day fermentation in temperature-controlled stainless-steel tanks with daily de-stemming.

MATURING

9 months in stainless-steel tanks.

AGEING POTENTIAL

8 – 10 years.

TASTING NOTE

A garnet red color. An expressive nose of morello cherry and subtle floral notes of peony and wisteria. The palate is rich suggesting chocolate and pepper with a delicate finish on a gentle spicy background of cinnamon.

FOOD AND WINE PAIRING

Enjoy with tasty meats such as duck or lamb and of course with a piece of beef.

Will go perfectly with creamy cheeses and chocolate desserts.

