

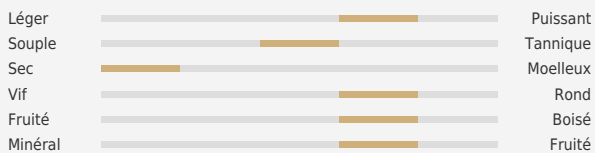


GIGONDAS

PRODUIT

Château du Trignon's Gigondas is a flagship cuvée from the estate, embodying the richness and power of the Gigondas terroir. Made from a blend dominated by Grenache, complemented by Syrah and Mourvèdre, this wine reveals a complex aromatic bouquet, where ripe black fruits, spices, and notes of garrigue blend harmoniously. On the palate, it offers a beautiful structure, with silky tannins and a pleasant freshness that supports a long, spicy and fruity finish. Aging in oak barrels gives the wine additional depth and complexity, while preserving its elegance and balance. This Gigondas is distinguished by its power, while remaining very refined, and is an excellent companion for meats in sauce, game, or mature cheeses. It also has good aging potential, which will allow it to fully reveal itself over the years.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	15,0%
Potentiel de garde	5 ans
Cépages	Cinsault, Grenache Noir, Mourvèdre, Syrah