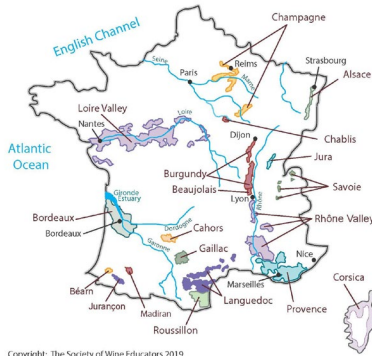




Domaine du Grapillon d' Or

Gigondas "Cuvee 1806"

Major Wine Regions of France



Copyright: The Society of Wine Educators 2019

Varietal: 80% Grenache and 20% Syrah

Soil: The soil is sandy at the top of the hill and clayish-limestone at the bottom.

Practice:

Dry Extract: gr / liter

Appellation: Gigondas

Production: cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: It has a brilliant deep ruby red color with intense aromas of red fruits, pepper, spice and liquorice. It's a full bodied and powerful wine, well balanced with a very long finish. It's a rich and elegant wine

Aging: The ageing of this wine is done in oak barrels and tank, for 12 to 18 months, allowing the wine to air, to acquire roundness and soften its tannins.

Food Pairing: This wine is perfect with leg of lamb, beef with wine sauce, roasted pigeon, mushroom omelet, truffle omelet, game and cheese. This wine is perfect with many dishes.

Accolades

2018 91 pts Robert Parker

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com