

# CHÂTEAUNEUF-DU-PAPE

## AOC CHÂTEAUNEUF-DU-PAPE

Red 2013

### CHÂTEAU GIGOGNAN

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### VITICULTURE



Organic (France certified)

### SOILS

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Large rounded stones (50%)

Limestone (50%)

### GRAPE VARIETIES

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Grenache noir (70%)

Syrah (30%)

### WINEMAKING PROCESS

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Stainless steel tank (100%)

Fermentation To C : 28°

Maceration : 21 days

### AGEING

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Oak Barrels- Old (30% - 15 month)

Stainless steel tank (70% - 15 month)

### TASTING NOTES

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Manual harvested with severe sorting . Grapes are crushed and destemmed. Fermentation in heat regulated stainless steel tanks each variety separately . Long vating period 3 weeks with pumping over and punching of the cap process for better extraction and finer tannins .Blending after malolactic fermentation. Partly matured for 30% Barriques& Demui muids and 70% cement tanks for better micro oxygenation . Bottling July 2015.

Very low yields for this Chateauneuf du Pape 2013, bright Ruby color, very flattering nose with pleasant and notes of red berries, Red Raspberry and cherry. Nice roundness on the palate with subtle and silky tannins,medium bodied and lightly textured, elegant with delicate spicy finish. Drink from 2nd or 3rd year, may be stored for 5 years. We advise tasting around 18°C.



Syndicat des Vignerons de Châteauneuf-du-Pape  
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The alcohol abuse is dangerous for health, consume in moderation

