

CHÂTEAUNEUF-DU-PAPE



Clos du Roi
AOC CHÂTEAUNEUF-DU-PAPE
Red 2017

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VITICULTURE



Organic (France certified)

SOILS

Large rounded stones (50%) Limestone (50%)

GRAPE VARIETIES

Grenache noir (70%) Syrah (10%)
Mourvèdre (20%)

WINEMAKING PROCESS

Stainless steel tank (100%)

Fermentation To C : 28°
Maceration : 21 days

AGEING

Oak Barrels - New (10% - 18 month) Oak Barrels- Old (40% - 18 month)
Stainless steel tank (50% - 18 month)



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

14/05/2020

The alcohol abuse is dangerous for health, consume in moderation

