



CUVÉE ALEXANDRE

A.O.C Gigondas Rouge



Production area :

Gigondas is in the heart of the southern Côtes du Rhône area at the foot of the "Dentelles de Montmirail" mountains. Cuvée Alexandre represents 1 hectare of selected grapes from very old vineyards on Domaine les Teyssonnières.

Geology :

Red soil on red subsoil (sandstone and loess).

Varieties :

The 13 varieties of Domaine les Teyssonnières, with 80 % Grenache.

Vinification :

Picking is carried out by hand and the grapes are sorted in the vineyard and at the winery. The vintage is not destemmed. Tank maceration at 20 to 30°C for 20 days and blending of the different varieties before tank fermentation.

The wine is made solely with the free-run or first juice.

Maturation :

The wine is racked several times after malolactic fermentation and matured in large oak tanks for a year. It is bottle-aged for a year before sale.

Main organoleptic features :

A ruby colour with garnet-red tints. Complex aromas of ripe fruits, spices and musk.

It is velvety and round in the mouth and has a long finish.

Serving recommendations :

Served at 18°C, it excels with game, truffle omelette and cheese.