



DOMAINE LES TEYSSONNIÈRES

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. Domaine les Teyssonnières Rouge is from 8 hectares of vineyards.

Geology :

Sandy molasse soil on west-facing hillsides.

Varieties :

The two main Rhône Valley varieties are used :

- Grenache (80 %) for warmth, power and balance;
- Syrah (20 %) for colour and keeping qualities.

Vinification :

Bunch pruning in July. The grapes are picked by hand and sorted in the vineyard and at the winery. Fermentation temperatures are controlled at between 25 and 30°C and classic tank maceration is performed for 15 days. A hydraulic press is used when the free-run has been drawn off.

Maturation :

The varieties are blended after malolactic fermentation and the wine is aged for a year in large oak tanks before bottling.

Main organoleptic features :

A dark red colour with violet lights. Aromas of ripe red fruits and a bouquet finishing with notes of liquorice and spices. Well-built and elegant in the mouth.

Serving recommendations :

Ready for drinking when 5 years old and superb after 8 to 10 years. It is at its best served at 17°C with red meats, game and cheese.