

# CHÂTEAU DE GICON

## AOC CÔTES DU RHÔNE



Grenache Noir mainly,  
Syrah,  
Cinsault



This cuvée comes from a vineyard stretching below Château de Gicon, a medieval 12th-century fortress that dominates the entire southern Côtes-du-Rhône vineyard from the top of the Gicon hill. The selection is carried out on a poor, clay and limestone terroir scattered with rolled pebbles («galets roulés»). The vines are sheltered from the wind and benefit from an ideal amount of sunshine.



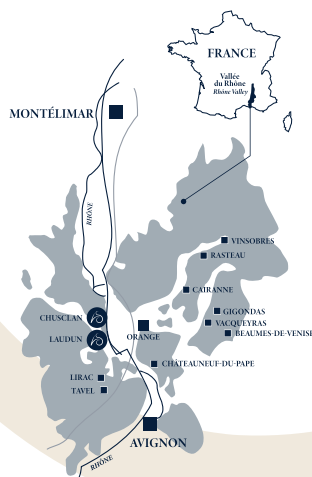
100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.



A deep, pretty cherry red colour that is bright and seductive. The nose of this wine has a pleasant freshness of aniseed and of a great purity in the fruit with notes of very ripe raspberry and strawberry. The tannins are soft and plump. The palate lingers on sweet spices and pepper notes.



It will enhance your cheese or sauce dishes.  
Serving temperature 15-17°C.



(\*)The grape varieties may vary depending on the vintage.