

Château du Trignon Gigondas

Category	Red
Grapes	60 % Grenache, 30 % Syrah, 5 % Mourvèdre, 5 % Cinsault
Appellation	Gigondas (AOC)
Producer	Famille Quiot
Country	France
Region	Vallée du Rhône
Size	750 ml
Degree of alcohol	14 %
Serving temperature	18 °C
Available	Alberta

Terroir

This wine comes from 3 different terroirs :

- 13 ha on the foothills of des Dentelles de Montmirail Mounts (clay and limestone molasses),
- 6 ha on silt with chattered stones.
- 1,5 ha on safres and sandstones.

Vinification and maturation

Harvesting is done manually and maceration is done with a partial de-stalking.

Punching down of the cap and pumping over is done daily during the fermentation period with occasional pumping depending on the vats capacity.

Vatting will last 3 to 4 weeks, followed by daily tasting.

The malolactic fermentation takes place in wood for some of the vats (approximately 40 % of the total volume).

The aging continues in concrete vats, in young oak barrels of 40 HL (2 to 5 years), in half-muids, in 400 L barrels and in twenty new barrels, of one and two wines (3 year rotation).

Features

Bright and intense ruby color robe. The nose has a very pleasant complexity, opening on notes of grilled mocha, menthol and clove. When moved, it releases fresh scents of red fruits and scrubland.

The palate is well-balanced, the attack is strong and fresh. It is followed by a very wide and complex structure. The tightly knit tannins are definitely present but in a noble way. The finish is lasting and slightly woody. This wine will develop hints of chocolate and leather after aging 5 years.

Food Pairings

Great with a leg of lamb, truffled dishes or red meat and gravy.

Product codes

Québec : 10935942, Alberta : 728990

