



# PIERRE DE FONTVAL

## AOP Gigondas Red 2018



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varietals, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 80% Grenache, 20% Syrah.
- **Nature of the soils:** vast alluvial terraces with stony red clay.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked which entails low yields at an advanced stage of maturity. The grapes are destemmed, treading and each varietal is processed separately. The alcoholic fermentation is temperature-controlled with daily punching down and pumping over to gently extract the full richness from the grapes. The vatting lasts four weeks.
- **Maturing:** the Syrah has been matured for 12 months in 225 liter French oak barrels. 15% of the Grenache has been aged for 12 months in “demi-muids” of one wine (600 liter French oak barrels).
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Beautiful purple colour with violet hues. Colourful nose releasing aromas of Provence and pit fruits. Potent mouthfeel with a silky attack, developing into a mouthfeel featuring well-balanced tannins.
- **Ideal serving temperature:** from 16°C to 18°C.