



LE SANG DES SEIGNEURS

## Gigondas



The vineyard is located on the vast alluvial terraces which extend at the foot of the famous *Dentelles de Montmirail*.

This elegant *Gigondas* is vinified and aged in concrete tank in the pure tradition to preserve its fruit and freshness. A ruby red robe and a very expressive, rich and complex nose offers aromas of blackberries, raspberries and liquorice. Its mouth is round and fruity, well-structured but silky with hints of spices and pepper.

Varietals	65% Grenache, 20% Syrah, 10% Mourvèdre, 5% Cinsault
Soils	Clay-limestone
Robe	Deep ruby red
Nose	Very expressive, with aromas of blackberries, raspberries and licorice
Palate	Ripe fruit, spices and pepper. Tannins are present when young and round up with age.
Serve	T° 16-17°C better decanted 1 hour
Potential aging	5-7 years
Alcohol	14,5°

An elegant wine of character, perfect to accompany grilled or roasted meats, specially game meat and spicy cuisine.

Le Sang des Seigneurs™  
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