

AOC Gigondas 2005 – Cor Hominis Laetificat – Gladden the Man's Heart AOC Gigondas



Gigondas will tastefully convey the strength of your feelings.

The wine of lovers.

In its subtlety and elegance, Gigondas has a feminine feel.

Production Zone

Gigondas. Scree slopes, sand, clay, limestone and alluvial soil...

Grape varieties

Grenache again but with the addition of the seductive strength of Syrah and some Mourvèdre to lift it up. All grapes coming from selected low-yield unstressed vineyards.

Ageing

After malolactic fermentation, the various grapes are blended. Ageing takes place in a XII century stone cellar at 30km of the town of Roquefort (Aveyron).

New oak is avoided in order to preserve the delicacy of the Grenache variety.

Vinification process

We carry out long macerations to bring the best out of the grapes, always striving towards harmony.

Tasting

Aspect: dense ruby red

 $\underline{\text{Nose}}\textsc{:}$ full of elegance and refinement. Red berries so ripe you could

eat them! Notes of undergrowth

<u>Taste</u>: silk and velvet give a wine full of personality, authoritatively taking over your senses. Soft tannins and voluptuous fruit ending in notes of red fruit jam and vanilla.

Service

Serve at 16°.