



« *Terre de Mistral* »

RÉMY FERBRAS



AOP GIGONDAS RED

Region

Southern Rhone Valley - France

Soils

Alluvial terraces with stony red-clay soils.

Grape Varieties

Grenache - Syrah - Mourvèdre

Harvest & vinification

Grapes are harvested at optimum maturity with a meticulous sorting. Separate traditional vinifications are conducted for each grape variety. Alcoholic fermentation occurs at 26-28°C with a three weeks' maceration period.

Wines are partly aged in barrels and half-muids.

Tasting

A deep intense ruby colour.

An open and very expressive nose of candied black berries and hints of leather and blond tobacco.

The mouth is powerful with a noticeable tannic structure. The elegant acidity brings to the wine the required fresher finish.

Wine & food matching

Perfect match for a roasted pigeon with mushrooms.

Serve at 15-17°C.

Best enjoyed between 5 to 7 years of age.

R. Ferbras



S.A. LES GRANDES SERRES

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