



Grapillon d'Or

GIGONDAS, FRANCE

Founded by the Chauvet Family in 1806, the Grapillon d'Or Estate is currently in the capable hands of Bernard and daughter Celine.

Grapes are grown on small parcels in vineyards with a variety of soil types, producing wines with exceptional complexity, rich concentration, and a promise of long-keeping. Blended in the estate's cellar, aged primarily in oak barrels, the wines are made in the greatest respect of tradition, combined with modern know-how.

Since 1893, the date when the Chauvet Family received its first "gold medal" at the General Agricultural Fair in Paris, the estate's wines have been regularly rewarded.

2011 GRAPILLON D'OR GIGONDAS "CUVEE 1806"

2010 GRAPILLON D'OR GIGONDAS "CUVEE EXCELLENCE"

www.domainedugrapillondor.com

<http://www.domainedugrapillondor.com/indexFr.php?langue=Eng>



DOMAINE DU GRAPILLON D'OR Rhone, France

GIGONDAS 1806
2006

Grape Variety: Grenache & Syrah

Vinification Process: The vinification is traditional, the grapes are harvested by hand and carefully sorted. The grapes are not de-stemmed but slightly crushed. The maceration lasts 18 to 20 days to obtain maximum concentration and aromas. The Gigondas is not fined or filtered. In spring the wine is put into old oak barrels for 12 months. The Gigondas is estate-bottled.

Description: It has a brilliant deep ruby red color with intense aromas of red fruits, pepper, spice and liquorice. It's a full bodied and powerful wine, well balanced with a very long finish. It's a rich and elegant wine.

Food Pairing: This wine is perfect with leg of lamb, beef with wine sauce, roasted pigeon, mushroom omelette, truffle omelette, game and cheese.