

Domaine
Le Clos des Cazaux



GIGONDAS ROUGE

Le Souiras

Grape Variety : grenache.

Yield : 25 hl/ha on 60 years old Gobelet trained vines.

Terroir : Dentelles de Montmirail, grey and blue clay slopes, calcareous outcrops, 250 m altitude.

Maturation : 30 months in 300 l barrels (no new wood).

“Le Souiras” is the terroir located at the very South end of the Gigondas appellation. Here, in the midst of the Dentelles de Montmirail, an extraordinary calcareous massif, we planted grapevines on slopes surrounded by Mediterranean vegetation.

We are situated at an altitude of 250 m, where the nights are cooler. The terroir is stony with a layer of grey and blue clay under the topsoil. The slopes face West and are protected from the strong summer sun by the Montmirail hill. Due to this ideal microclimate, our old Grenche grapevines contain all the complexity and balance of this sunny terroir.

Hand-harvested at full maturity, the grapes are partially destemmed and then vinified in stainless steel tanks with a maceration period of 5 weeks. After a careful maturation in barrels for 30 months, this Grenache will reveal all its perfection.

Description

Colour : Dark intense ruby colour.

Bouquet : Notes of little red fruits, white pepper, caramel and juniper.

Palate : The first impression is arresting and generally qualified as round, complex and dense. The aromas of black cherry, mocha and white pepper are very intense. The palate is powerful, elegant and velvety. The finish is long, with very silky tannins and a very slight bitterness that gives this exceptional Grenache an impression of freshness.

Food pairing suggestions

Main courses : Tournedos Rossini with truffles, calf sweetbread with morels, duckling with ginger, hare à la royale.

Cheeses : Reblochon, Saint Marcellin, Stilton, Abondance.

Dark Chocolate : Cherry and orange flower or Vanuatu pepper flavoured ganache.

Serving temperature : at 18 °C, open one hour beforehand.



FAMILLE ARCHIMBAUD-VACHE - Propriétaires Récoltants à VACQUEYRAS

Tél. 33 (0)4 90 65 85 83 - Fax : (0)4 90 41 75 32

email : closdesczauz@wanadoo.fr www.closdesczauz.fr