

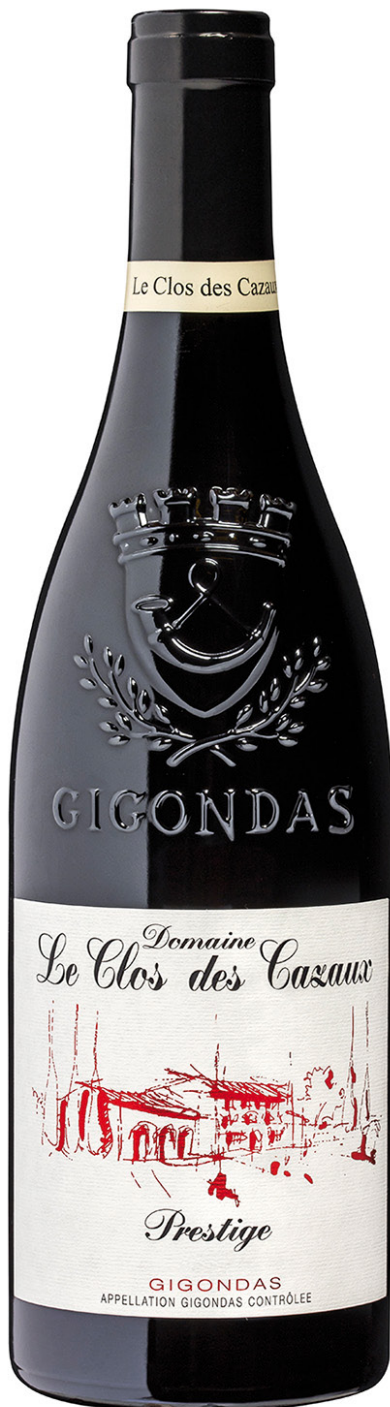
Domaine  
*Le Clos des Cazaux*



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**GIGONDAS ROUGE**  
*Prestige*

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**Grape Variety :** 50 % grenache, 30 % syrah, 20 % mourvèdre.

**Yield :** 25 hl/ha, grapevines between 30 and 40 years old.

**Terroir :** very South end of the appellation Gigondas, Dentelles de Montmirail, blue clay banks and calcareous scree.

**Maturation :** 18 months in oak barrels (20 % new wood) and enamelled tanks.

Plots located exclusively in the Dentelles de Montmirail. They are harvested by hand, destemmed and then vinified in stainless steel tanks. The maceration period lasts 4 to 5 weeks.

The Syrah plots are located on drought sensitive, clayey slopes, the yield is very small (15 hl/ha) and the resulting wines very concentrated. In order to refine this Syrah with its dense substance and raw tannins it needs to pass some time in barrels. Grenache and Mourvèdre are found on calcareous scree slopes at an altitude of 300 m. Due to the cooler nights at this altitude they add roundness and balance to the wines. Part of the wine is matured in older barrels.

**Description**

**Colour :** Intense ruby colour with rich and dark violet tints.

**Bouquet :** Expressive and complex, it opens up on notes of liquorice as well as coffee, cocoa, little wild red fruit and scents from the garrigue.

**Palate :** Concentrated and rich with powerful and elegant tannins. Harmonious finish with lasting aromas of spices, liquorice and red fruits.

**Food pairing suggestions**

**Starters :** Game terrine. Beef tataki with sesame, figatellu toast.

**Main courses :** Beef chop with marrow bone, pulled duck confit, pigeon salmi, lightly chocolatey wild boar stew, tournedos with green pepper and spelt risotto.

**Cheeses :** Dry goat cheese, bleu de Gex, Comté (matured for 18 months).

**Chocolate :** Dark chocolate with a peppery ganache or a cherry or raspberry flavoured ganache.

**Serving temperature :** serve at 16 °C. Decant recent vintages.

This cuvee can be savoured young to enjoy its fruitiness, its flattering aromas of wood and its elegant tannins. After 6-7 years, the wooden notes will have faded to give way to a striking structure of strength, with rounded tannins, aromas of spices and liquor preserved prunes.

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