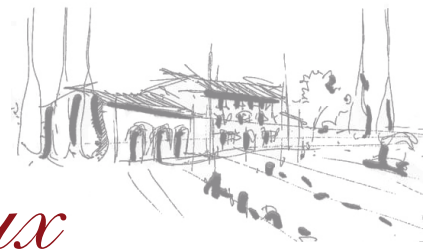


Domaine
Le Clos des Cazaux



GIGONDAS ROUGE
Cuvée de la Tour Sarrasine



Grape Variety : 70 % Grenache, 15 % Syrah, 15 % Mourvèdre.

Vineyard : between 30 and 60 years old vines.

Yield : low yield of 30 hl/ha.

Terroir : Southern end of the appellation Gigondas, Dentelles de Montmirail (calcareous soils).

This powerful and warm wine is the result of a selection of exceptional terroirs. Our Gigondas vineyards are actually located on the arid slopes of the Dentelles de Montmirail. The Mistral wind blows regularly on those hillsides which are surrounded by Mediterranean vegetation.

Moreover, as soil is scarce, the ground is rocky and sometimes our vines even grow on stone fields.

This terroir produces a wine that can be kept for up to 10 years without problems. This cuvée is a traditional blend of grape varieties in Gigondas. Manual harvest. The grapes are partially destemmed for the fermentation and 5 weeks of maceration are necessary to tame this exceptional terroir. Matured for 24 months in stainless steel or concrete vats.

Description

Colour : Beautifully intense garnet colour

Bouquet : Reveals notes of liquorice, liquor preserved red fruits, the garrigue and white pepper.

Palate : Round, generous, and enhanced by a dense substance as well as the flavours of the garrigue.

Food pairing suggestions

Starters : Game terrine.

Main courses : Pluma with ceps and pumpkin, beef tongue with spicy sauce, capon stuffed with truffle, roast beef with morel sauce, wild boar stew.

Cheeses : Reblochon, Saint-Nectaire...

Serving temperature : serve at 16 °C. Decant old vintages.

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