



DOMAINE DU CAYRON

GIGONDAS

Varietals : 78 % Grenache, 14 % Syrah, 6 % Cinsault, 2 % Mourvèdre.

Soil type : Clay-limestone, ranging from sandy to very stony.

Yields : 30 hl/ha

Harvesting : 100 % manual harvests followed by an intensive sorting process and destemming.

Vinification : Traditional. Machine-crushed. Unstemmed. Indigenous yeast fermentation. Vatting for 21 days with daily pump-overs.

Ageing : 100 % old oak foudres for 12 months

Bottle ageing : 8 to 10 years (and more for certain vintages)

Aspect : Ruby-purple robe with violet reflections.

Aromas : Bouquet of red fruits (black cherry) and black (black currant and blackberry), garrigue, spices (pepper), basil and lots of freshness.

Taste : Rich and hearty mouthfeel with notes of red fruits and aromatic herbs (basil and laurel).

A mineral-rich and elegant wine associated with notes of truffles and flowers showing a gorgeously long finish.

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