

Domaine Le Clos des Cazaux



RED GIGONDAS Prestige

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

Land : Clay slopes of the « Dentelles de Montmirail »

Maturing : In oak barrels 18 months on average

Yield : 25 hl/ha

Vines : 30 – 40 yrs. old

Laying down : 15 yrs. at least.

These grapes are taken from old vines, manually harvested, sorted, vinified and kept in oak barrels. This select wine matures well in bottles. We recommend a minimum of 2 yrs before opening a bottle, which will be nonetheless fruity, with aromas of wood present. From 10 yrs. onwards the hint of woodiness will be tempered to leave a structure which is strong with rounded tannins and aromas of spices, chocolate, prunes in liqueur and liquorice.

This special reserve is made from our best vines and made only in the years of highest grape quality to assure a wine which is extraordinary.

To be drunk with dishes such as grilled beef or beef in red wine, with duck breast or game in season.