

# Domaine de Piéblanc Gigondas "Pallierouda" red 2021



**Product price:**

**€192.00**

**Product features:**

Area: SOUTHERN RHONE

Winemaker: Matthieu Ponson - Domaine de Piéblanc

Vintage: 2021

Appellation: Gigondas

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: grenache

## **Product short description:**

The prestigious Gigondas from the Domaine de Piéblanc, crafted by Matthieu Ponson, a talented and highly dynamic neo-winemaker.

## **Product description:**

**PRESENTATION OF THE DOMAINE DE PIÉBLANC**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this:

**Domaine de Piéblanc Gigondas "Pallierouda" red 2021**

---

**Technical sheet written by the domaine:**

**Blend:** 70% grenache, 30% syrah.

**Age of the vines:** 50 years

"Notes of roasting reminiscent of mocha. A velvety mouthfeel recalling strawberry jam and licorice. A silky, long, and elegant finish."

**TERROIR:**

**Topography:** "The Ancient Terrace of Ouvèze," a historic land of the Gigondas appellation (120k years).

**Soil:** Rolled limestone pebbles and sandy-clay matrix. Lands known for their finely crafted Grenaches.

**Atmosphere:** At the foot of the Village of Gigondas, in the shade of the Dentelles de Montmirail, selection from a single contiguous parcel, exposed to wind and sun.

**GRAPE JOURNEY:**

**Work:** Manual harvesting in 15 kg crates. One night in a cold room, manual sorting, destemming, then filling the tanks by gravity.

**Vinification:** In stainless steel tanks, cold pre-fermentation maceration for 48 hours. Fermentation lasts about 20-25 days with gentle daily pump-overs.

**Aging:** Grenaches in terracotta amphorae, Syrah in old oak barrels of 450 liters. 18 months.

Organic wine