



Trignon Gigondas 2020

AOC Gigondas, Vallée du Rhône, France

A WINE OF CHARACTER AND TERROIR, BUT ELEGANT



PRESENTATION

Since 2006, the Quiot Family, charmed by the Dentelles de Montmirail and its products of character, owns the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and few hectares of Beaume-de-Venise.

"Respectful of achievement but rich of our wine-maker knowledge, we have adopted this land whose singularity fits in with all our others properties, in the same line of tradition, quality and adaptation."

LOCATION

The origin of the name Gigondas: two hypotheses.

The first one: he would pull it out of gignit undas, "emerged from the waters", like this mountain terroir concealing a gigantic underground reservoir.

The second one: of Latin origin, jucunda, which means "happy" and would be inspired either by Jucundus, the first owner of the place, or by its pleasant position and the pleasures of the surrounding hunting ... or even the pleasure of wine itself.

The cultivation of the vine goes back to antiquity. If the veterans of the Second Roman Legion are credited with creating the first wineries, the discovery of vats for storing wine is another clue. We then note that the oldest written mention of a Gigondas vineyard is from the 12th century. Gigondas is the first Côtes du Rhône Villages to reach the rank of Cru on January 6th 1971.

TERROIR

In the appellation, the terroirs are made up of large alluvial terraces of stony red clay, of Mindelian origin, which extend to the foot of the Dentelles de Montmirail. Their high permeability allows rapid drying of the plots. These soils, rich in clay, are characteristic of the terroirs of great vintages.

On the domaine, we have 3 terroirs: -clay and limestone molasse; alluvium with exploded pebbles; safres and sandstone.

WINEMAKING

Partial de-stemming. Vatting time : 3 to 4 weeks. MLF and maturing in oak for a proportion.

VARIETALS

Grenache noir, Mourvèdre, Syrah

SERVING

Not too fresh to let the fullness and richness of its aromas express itself.

AGEING POTENTIAL

5 to 10 years, 10 to 15 years



Château du Trignon

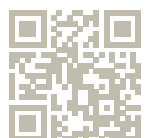
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TASTING

Gigondas offer a rich bouquet, with fine, fruity and spicy aromas and a sunny color ranging from ruby to dark garnet. The nose reveals a bouquet of red fruits and very ripe black fruits. On the palate, the Gigondas is full-bodied with a fleshy attack. The Grenache Noir releases all the expression of its power in this shimmering red wine with marked tannins, a structured body and a great aptitude for aging. Syrah and Mourvèdre reinforce their garnet color and spice up their aromas.

In our Gigondas, Château du Trignon, you will find more precisely:

VISUAL APPEARANCE

Bright ruby.

AT NOSE

Grilled note, mocha, garrigue.




ON THE PALATE

Fresh and powerful attack. Wide and complex structure. Delicate woody finish.

FOOD PAIRINGS

Leg of lamb, truffle dishes. Red meats in sauce.

Château du Trignon

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