

# GIGONDAS : PASCAL FRÈRES

## Style

Red, Dry, Full bodied

## Region

Southern Rhône

## Wine Maker

Yves Cheron

## Appellation

Gigondas

## CÈpage

Predominately Grenache with Syrah, Mourvèdre and Cinsault.

## Tasting Note

Textbook 'cigar box and spice' aromas with a palate of warm, autumnal fruit elegant tannins and a soft rounded finish.

## Serve

With bold, simple hearty dishes; daubes, stews, roasts and cheeses.

## Cellarage

Commendably released with several years bottle age, but keeps well.

## Vinification

Hand harvested grapes are macerated and fermented in stainless steel vats then racked in used oak barrels for at least a year before bottling.

## History

Yves Chéron is a Négociant-Vinificateur a wine merchant and wine maker. Based between Gigondas and Vacqueyras, Yves and his father Denis vinify wines from their own plantings as well as those from other growers. They have built up a reputation for rigorous grape selection and consistently high quality wines which, unusually, they age before release. This is Yves's flagship bottling from the estate where he lives using fruit from low-yielding old vines.

