
Gigondas 'Terrasse du Diable' 2016, Domaine Les Pallières

Code

PALL095

A complex and intense wine from this world-renowned supplier.

Tasting Notes:

A complex, intense wine that oozes class. This cuvee possesses a greater element of spice and minerality.



| Specification | |
|--------------------------|---|
| Vinification | Produced in exactly the same way as its sister wine, the only difference being its terroir. The grapes are handpicked and partially destemmed before fermentation in concrete and oak tanks. After a period of 10 months ageing in concrete vats, the wine is aged in large oak foudres for a period of 10 months. It is then bottled without filtration. |
| ABV | 14.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | France |
| Region | Rhône Valley |
| Area | Gigondas |
| Type | Red Wine |
| Grapes | Grenache |
| Genres | Vegan, Vegetarian |
| Vintage | 2016 |
| Body | Hearty, rustic and full flavoured |
| Producer | Domaine Les Pallières |
| Producer Overview | Perhaps the finest estate in Gigondas and certainly one of the finest estates in the Southern Rhône. 25 hectares of vines, with an average age of 65-70 years, sitting in its own elevated hidden bowl, facing north west and surrounded by 100 hectares of wild garrigue. |
| Closure Type | Cork |
| Food Matches | Especially good with lamb, veal or beef, either cooked or grilled. Also offers a great match to many strong cheeses. |