

Mas des Restanques

*Gigondas*



Vinification: Grapes are 100% destemmed, grape by grape separated, 30 days maceration. Natural yeasts. Fermented in concrete tank.

Aging: Aged for 12 months in concrete tank. No filtration, no fining. Wines are vegan.

Grape varieties : 70% Grenache, 30% Syrah

Altitude : 180m - 200m ASL

Vineyard age : 45 years old on average

Exposure : South-West

Soil : Sand, sandstone and marl

Tasting notes :

Aromas of crushed stone, white pepper, and brush complement the black fruits. Nice structure, medium-to-full bodied.

**Press Notes**

Jeb Dunnuck

2020

90-92 points

Decanter

2021

91 points

AG Vinous

2020

92 points

2019

91 points



Organic

