

Mas des Restanques

Gigondas

Vinification: Grapes are 100% destemmed, selected grape by grape, 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

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.



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