

# GIGONDAS

*Appellation d'Origine Protégée*



## VARIETY

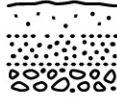
Clairette, Roussanne, Marsanne, Viognier.



## VINES

Blend of vines from the sloped foot of the Dentelles de Montmirail mountains and high-altitude terraces.

Organic growing



## SOIL

Miocene sand and marly limestone.



## FERMENTATION

Gentle pressing, fermentation in temperature-controlled stainless steel tanks, amphorae and oak barrels.



## AGING

Amphorae, neutral barrels, and stainless steel tanks.



LA COMBE DES MARCHANDS

WHITE  
750 ML

## A WORD FROM THE WINEMAKER

After a long wait, it's finally here: the first 2023 Gigondas Blanc! We couldn't pass this up.

**We selected the most succulent Clairettes, the juiciest Roussannes, the most delicate Marsannes, the most intoxicating Viogniers. And we gave them lots of love.**

All this love has shaped this purest of gems, this rare pearl, fresh and elegant.

Produced in small batches (just over 200 per year), a concentrate of Gigondas minerality is captured in each bottle. **A silky wine, full-bodied but not too, with a welcome energy and vitality.** And always that little touch of aniseed, the unmistakable signature of this legendary terroir.

**A word to the wise: there's not enough for everyone. Just like true love, it's unique and rare.**

ROMAIN LEROY

A handwritten signature in black ink, consisting of several fluid, overlapping strokes that form a stylized representation of the name Romain Leroy.

*“Love always! Love everlasting!  
When love leaves, hope flees.  
Love is the declaration of the dawn,  
Love is the anthem of the night”*

**Victor Hugo - Love always! Love everlasting!**