

GIGONDAS

Appellation d'Origine Protégée



VARIETY

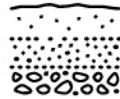
Clairette, Roussanne, Marsanne, Viognier.



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.



**bettane +
desseauve**
92 2023

« La Clairette, complétée ici par un peu de roussanne et de marsanne, donne un vin plein, éclatant et précis. La bouche est ronde et suave. La finale légèrement anisée ».

Antoine Pétrus

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 stylized, handwritten signature in black ink, consisting of several overlapping, sweeping strokes that form a unique, abstract shape.

*“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!