



Gigondas

Domaine Du Terme

PROFILE

Located in the foothills of the Montmirail Mountains, Domaine du Terme is managed by Anne-Marie Gaudin and her father Rolland, who purchased their first vines in Sablet some forty years ago. Anne-Marie began making the wines in 1987 after earning her oenology degree in Mâcon. Her father, Rolland, who has also been the mayor of Gigondas for over a decade, still consults in the vinification and viticulture process. Anne-Marie believes one must be “flexible, pragmatic, and intuitive” to make quality wine, and have a good connection to the earth. Gaudin does not use any pesticides or herbicides as a matter of course, but not necessarily because she wants to be identified with the organic movement. She simply believes that the best grapes come from the best management of the vineyard. For all her wines, Anne-Marie only adds SO₂ at fermentation, then not again, not even during bottling. As a result her wines are rich, textured, and exceptionally pure.

SPECIFICATIONS

Wine: Gigondas Rosé

Varietals: Grenache, Mourvèdre, Clariette

Appellation: Gigondas AOC

Location: Rhône

Exposure: East-West

Soil: Clay-limestone

Vineyard Age: 50 years

Vineyard Area: 0.85

Harvest: Manual

Agricultural Method: HVE-Certified (Sustainable)

Production: 26 000 bottles

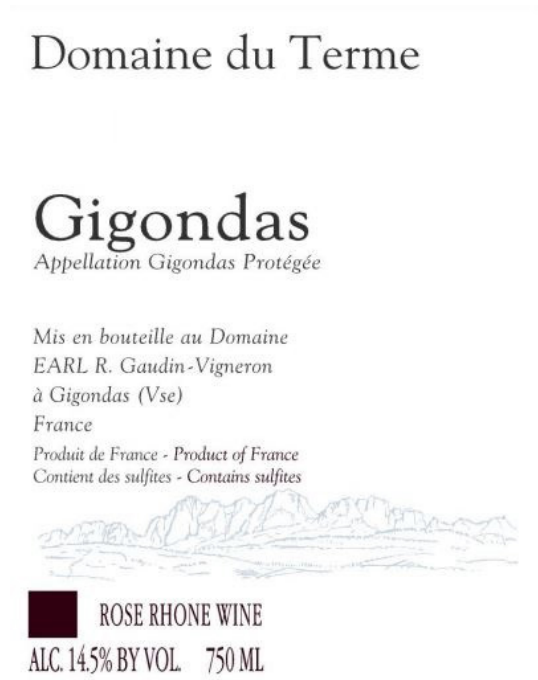
Vinification: Saignée method, fermentation with natural yeast, no fining, light filtration. Bottled in February.

Tasting Note: Dark berries, liquorice, spice and a hint of tobacco and ash. While substantial in weight, it is soft on the palate. Perfect with roasted chicken, creamy fresh cheeses, grilled meats. Versatile enough to bring along to your next dinner party.

Alcohol: 14.5%

Residual Sugar: 0.90 g/l

Acidity: 3.34 g/l



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