



#### Origins of the cuvée

Located near Avignon, at the heart of the Rhone Valley, the fortified stronghold of Bonpas, from the French “Bon passage”, has watched over the safe crossing of the Durance River along the historic route that once linked Rome with Avignon. The estate marks the gateway to the southern Côtes-du-Rhône appellations and opens its gates to the discovery of the region's terroirs. Its sophisticated, elegant wines embody the terroirs and varietals of this famous region through their power and fruitiness.

#### Localisation

Terraced vineyard set at the foot of the Dentelles de Montmirail mountains, on the outskirts of the village of Gigondas.

#### Grape varietals

Grenache, Syrah , Mourvèdre

#### Vinification and maturing

Traditional process with long, thermo-regulated maceration at 22°C / 25°C. Minimal interference to allow full expression to the natural character of the grapes and the terroir. Ageing: 15% of the blend aged in French oak barrels (from 1 to 3 wines) of 228l for 8 months.

#### Examen organoleptique

Visual: intense, scarlet red.

Nose: powerful bouquet of dark fruit.

Palate: a complex wine of great composure, with notes of olives, blackcurrant and Spicy. The structure is at once elegant and velvety, powerful and refined.

#### Food and wine pairing

Served at 17°C, this Gigondas will provide a perfect with the grilled meats or meats in sauce, as well as rustic game dishes.