



DOMAINE
LA GARRIGUE

AOP Gigondas Rouge

L'Empreinte 1850



Grape Varieties : 85 % Grenache, 10 % Syrah, 5 % Cinsault.



Vinification : Harvested entirely by hand, partial destemming, crushing on reception. Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees. Aged in concrete vats. Long vatting period.



Description :

Colour : deep, clear and brilliant.

Bouquet : powerful and complex.

Taste : rich and generous, beautiful and well rounded, the fruitiness counterbalances the power of this wine.



Serving temperature : best served at 18 °C



Cellaring potential : 8 years.



L'Empreinte 1850 is a harmonious wine with character. It is a perfect accompaniment to stewed dishes such as jugged hare, beef stew with mushrooms, squab with pepper...