



# AOC Gigondas

## PIC DES FAUCONS 2024

RED  
75CL

*Privilege*

### DOMAINE DE LA BRUSSIÈRE



GRAPE VARIETIES : GRENACHE, SYRAH

SOIL : CLAY-SANDY, MARL-LIMESTONE

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14,5 %

WINEMAKING : TRADITIONAL WINEMAKING WITH RACK AND RETURN. LONG MACERATION (3-4 WEEKS)

Beautiful deep garnet dress. Nose of cherry liqueur and kirsch. Characterful, rich, complex palate with aromas of ripe fruits, sweet spices, and juniper, with a slightly vanilla-scented mocha fragrance. Very beautiful, intense finish with flavors of juniper spices, garrigue, and bay leaf.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.

BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

