



DOMAINE DE
CABASSE

Jucunditas

RED GIGONDAS 2021



VARIETALS

Grenache 95% Syrah 5%

TERROIR

South-east of the appellation, safre soil - molasse sandstone

AVERAGE VINES AGE

70 years

CULTURAL PRACTICE

Grape growing approach: HVE3 (High Environmental Value) & organic conversion;

WINEMAKING

Vatting: completely destemmed, maceration of around 28 days in concrete. During the first week: delestage and pumping over. Alcoholic fermentation between 25 and 28°C. Aging in concrete vats for 9 months. Each grape is vinified separately and blended in spring.

TASTING NOTE

Deep garnet-red in colour. The nose reveals aromas of cherry in alcohol, licorice, clove and almond. On the palate, a fine balance between tannic structure and freshness. A well-balanced wine with a lovely fresh finish typical of the terroir and vintage. It has all the qualities to improve over the next 10 years.

ABV

14%

TASTING ADVICE

Serving: between 18 and 20°C

Food and wine pairings: beef with cocoa sauce, a salt-crusted shoulder of lamb or an all-chocolate cake.

Aging potential: 15 years

AWARDS & RATINGS

Jeb Dunnuck: 90 points

James Suckling: 91 points

Competition Challenge International du Vin - gold medal



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