



GIGONDAS

Les Fétoules



This estate nestled at the foot of the Dentelles de Montmirail is the result of three generations of collaboration with the Mourier estates. The soils that make it give wines with purple reflections. In order to preserve biodiversity, the estate is cultivated in a sustainable way and has HVE (High Environmental Value) certification.



- **GRAPE VARIETIES**
 - Black Grenache and Syrah.
- **TERROIR AND VINES**
 - The soils here are composed of large alluvial terraces of stony red clay. It is the driest sector of the Rhône valley, the dominant wind being the mistral.
- **VINIFICATION AND AGEING**
 - The grape varieties are vinified with a long maceration lasting 18 to 25 days. Syrah is aged for 3 to 6 months in barrels, Grenache in vats.
- **TASTING COMMENTS**
 - This is a wine of great power, concentrated, balanced and fine. Round, fat and structured, with a fine finish and great harmony.
- **FOOD/WINE PAIRING**
 - We recommend this wine with cockerels with sweet potatoes, or a leg of lamb.
- **CELLARING POTENTIAL**
 - From 5 to 10 years old



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