



# CHÂTEAU GIGOGNAN

## IGP Méditerranée – Collection 13- Millésime 2023

### Zero dosage

#### Grape varieties and soil

Clay-limestone soil, plot surrounded by a stone wall, one row per grape variety.

The **13 grape varieties of the Châteauneuf-du-Pape appellation** combined in a single bottle:

*Grenache, Syrah, Mourvèdre, Cinsault, Counoise, Muscardin, Vaccarèse,  
Terret, Roussanne, Clairette, Bourboulenc, Picpoul et Picardan.*

Only **1,180 bottles** produced for this very first vintage.

Alcohol content: 12.5%

#### Winemaking

Hand-harvested all at once by the estate team on August 24, 2023.

The grape varieties (white, grey, and black) are pressed whole-cluster, giving the wine its specific "partridge's eye" color.

Static clarification for less than 24 hours.

Thermoregulated fermentation in stainless steel tanks, followed by sparkling wine production in November 2023 using the traditional method (*known as "Provençal" since the second fermentation comes from the addition of a small amount of the same grape juice, previously frozen*).

Disgorging: November 2024.

No expedition liquor: non-dosed product = Brut Nature.

#### Tasting notes

The color reveals a "partridge's eye" hue with a beautiful finesse of persistent bubbles. The nose, with delicate aromas, opens with notes of white flowers, followed by red fruit (wild strawberry) and nectarine.

The fresh palate finishes with refreshing mineral flavors.

Serve between 7 and 10°C.

#### Food pairing

With sushi, scallops, and other seafood, a risotto, or even as a dessert.



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