



LA VILLA DES NYMPHES



AOP GIGONDAS OREADE 2021



Terroir

This wine is made from vines planted at an altitude of more than 350 meters, in the heart of the Dentelles de Montmirail, an emblematic place of the Rhone Valley, on a clay-limestone soil, layered in slopes. These vines therefore benefit from optimal sunshine conditions.

Grapes

Grenache 65%

Syrah 20%

Mourvèdre 15%

Vinification

These vines are harvested by hand. Each grape variety is vinified individually in vats in order to allow it to develop all its qualities while respecting nature and the work of the winemaker. This wine is then aged in vats for 12 months.

Tasting and Culinary Agreements

Oréade 2021 has scents of garrigue, pipe tobacco and fresh prune.

The rum and orangettes mingle to enhance the supple and silky tannins and give the whole a long and sapid mouth.

Whether it is for a leg of lamb, a guinea fowl with cabbage or an end of evening with friends, this vintage is the one that will suit you perfectly.

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