

DOMAINE FRANCOIS-XAVIER-LAMBERT

AOP GIGONDAS



WINEMAKER

Jean-Francois & Christian Gras

WINE REGION

Rhône Valley

STORY

Situated in the heart of the famous “Dentelles de Montmirail”, the Domaine St François Xavier is deeply rooted in the cultivation of the vines with an ancestral ideal of quality and authenticity. Today, the Gras family continues this tradition and run their 28 hectares with passion using natural and organic cultivation techniques- ‘culture raisonnée’. For two thousand years the village of Gigondas lived off of its wines. Today, more than 200 winemakers continue this tradition.

VINEYARD

This vineyard is unique in its diversity. Vines begin on the plateau at an altitude of 100m, gently climbing up around the village to finish at abrupt slopes of up to 430m high. This area around the mountain is composed of pyramids of grey calcareous rocks. With a Southern French climate renowned for its contrasts, it endures the summer heat and violent Mistral winds. Hot and dry, the area benefits from almost 2800 hours of sunshine a year. The Vineyard is made up of old stony red clay alluvium. The vines are about 40 years old and the yield is very low (36hl/ha).

VINIFICATION

They use a traditional winemaking process with a long fermentation lasting about 25 days. The cuvee matures in old wood casks for 12 months. The wine is naturally clarified which creates light sediment in the bottle. Jean-Francois and Christian handle their wines with tenderness, respect, tradition and quality.

TASTING NOTES

The wine opens with aromas red berries, offering flavors of dark cherries with a palate supple in structure and silky tannins. This wine should be drank young.

FOOD PAIRING

This wine is idea with grilled vegetables, beef, or lamb.

QUICK FACTS

VARIETY

70% Grenache
13% Syrah
12% Mourvedre
5% Cinsault

PRODUCTION

3 500 cases

VINEYARD

24.7 acres (10 ha)

