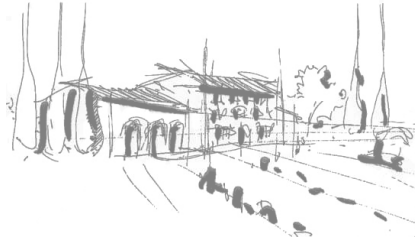


Domaine
Le Clos des Cazaux



RED GIGONDAS
Cuvée de la Tour Sarrasine

Grape Variety: 70 % grenache, 15 % syrah, 15 % mourvèdre.

Land: Vineyard at altitude (200 – 300 m) terraced chalkey granite slopes of the Dentelles de Montmirail.

Yield: 30 hl/ha

Vines: 30 – 60 yrs. old

Laying down: 10 yrs. at least.

This strong, warm wine comes from a selection of grapes on exceptional land. In fact our vineyards in Gigondas are situated on the arid hills of the Dentelles de Montmirail.

The Mistral blows regularly on these slopes which limits the amount of treatment needed to the vines. The vines grow in stony fields, which is rare, and produce wine that can be kept easily for 10 yrs.

Aromas of pepper, red fruits, are intense and persistent; very interesting to discover young. Its robe is steady, stable, the tannins silky, some say feminine compared to the more rustic Vacqueyras.

Strong dishes such as deer and wild boar can subdue this prestigious wine. If perchance this wine is not finished with game, it remains incomparable with Reblochon, St Nectaire, and other strong cheeses.

FAMILLE ARCHIMBAUD-VACHE - Propriétaires Récoltants à VACQUEYRAS

Tél. 33 (0)4 90 65 85 83 - Fax : (0)4 90 41 75 32

email : closdescazaux@wanadoo.fr

www.closdescazaux.fr