



Gigondas

Domaine Du Terme

PROFILE

Located in the foothills of the Montmirail Mountains, Domaine du Terme is managed by Anne-Marie Gaudin and her father Rolland, who purchased their first vines in Sablet some forty years ago. Anne-Marie began making the wines in 1987 after earning her oenology degree in Mâcon. Her father, Rolland, who has also been the mayor of Gigondas for over a decade, still consults in the vinification and viticulture process. Anne-Marie believes one must be “flexible, pragmatic, and intuitive” to make quality wine, and have a good connection to the earth. Gaudin does not use any pesticides or herbicides as a matter of course, but not necessarily because she wants to be identified with the organic movement. She simply believes that the best grapes come from the best management of the vineyard. As a result her wines are rich, textured, and exceptionally pure.

SPECIFICATIONS

Wine: Gigondas Rosé

Varietals: 80% Grenache, 20% Mourvèdre

Appellation: Gigondas AOC

Location: Rhône

Exposure: East-West

Soil: Clay-limestone

Vineyard Age: 50 years

Vineyard Area: 0.85

Harvest: Manual

Agricultural Method: Traditional - sustainable farming

Production: 26 000 bottles

Vinification: Saignée method, fermentation with natural yeast, no fining, light filtration. Bottled in February.

Tasting Note: Dark berries, liquorice, spice and a hint of tobacco and ash. While substantial in weight, it is soft on the palate. Perfect with roasted chicken, creamy fresh cheeses, grilled meats. Versatile enough to bring along to your next dinner party.

Alcohol: 14.5%

Residual Sugar: 0.90 g/l

Acidity: 3.34 g/l

Domaine du Terme

Gigondas

Appellation Gigondas Protégée

Mis en bouteille au Domaine

EARL R. Gaudin-Vigneron

à Gigondas (Vse)

France

Produit de France - Product of France

Contient des sulfites - Contains sulfites



ROSE RHONE WINE
ALC. 14.5% BY VOL. 750 ML



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com