

La Grivelière

Gigondas AOC

75% Grenache, 25% Syrah

This wine gets its name from the Thrush birds, or Grive in French, that populate the vineyards of the Rhône Valley.

Tasting Notes:

Dark ruby color with notes of spice, vanilla, and licorice. A powerful and complex wine with generous hints of cherry and black berry jam with a finish that provides a perfect harmony between nose and pallet. A perfect complement to beef stew, spicy cuisine and even a tuna steak.

Vineyards:

Region:	Gigondas, Rhone Valley, France
Source:	Long-term Contract
Size:	3 hectares
Training Method:	Gobelet
Soil Composition:	Clay & Marl
Elevation:	300 meters
Exposure:	Southeast
Year Planted:	1980
Density:	000 vines per hectare

Winemaking:

Harvest:	Hand harvested in mid-September
Fermentation:	Controlled fermentation at 28°C in Concrete tank with a 3 to 4 week maceration period
Malolactic Fermentation:	Full

Aging:

Wine is aged for 12 months in 100 year old oak vats before release.

Technical Data:

Alcohol:	14%
pH:	3.1 g/L
Acidity:	3.55
Residual Sugar:	0.9 g/L

Production:

15,000 bottles



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