



CELLIER DES PRINCES

Producteurs de Châteauneuf-du-Pape depuis 1925

Our Domains

AOP GIGONDAS - DOMAINE DU GYPSE



Founded in 1753, Domaine du Gypse is a family estate handed down from generation to generation, dedicated to the production of exceptional wines. Nestled in the hills of the Dentelles de Montmirail, its vineyards benefit from an exceptional terroir of gypsum, giving them a unique character.

TERROIR

Marls covered with calcareous scree and gypsum.

GRAPE VARIETIES

60% Grenache, 35% Syrah, 5% Cinsault

WINEMAKING

Separate vinification for each plot and grape variety, de-stemming, long 5-week vatting period to extract slowly and softly the color and tannins, with daily pumping-over and racking. Temperature 28 to 30°C.

AGEING

8 to 10 months in concrete vats to allow the wine to fully reveal the unique expression of its terroir.

TASTING NOTES

Deep, intense crimson red color. Powerful, complex nose blending ripe black fruit with hints of spices, garrigue and licorice. Beautiful structure on the palate, with excellent balance. Fine, silky tannins. Long finish with the minerality of its gypsum terroir.

TASTING ADVICES

To enjoy now or can be kept 8 to 10 years. Serving temperature: 16°.

FOOD PAIRINGS

This Gigondas is a perfect match for rack of lamb with Mediterranean vegetables, fresh pasta with truffles or Parmigiana.



AWARDS

Vintage 2023 : Gold medal Féminales 2024 ; Gold medal Terre de Vins ; Gold medal Concours de Macon