



#### CUVEE

Domaine de la Tête Noire

#### APPELLATION

AOC Gigondas

#### TYPE

Red

#### MILLESIME

2019

#### ASSEMBLY

Grenache noir 55%, Syrah 45%

#### IN BRIEF

Bottles produced : 5 000

Planted area : 1,4 ha

Planting density : 4 500 vines/ha

Yield : 36 hl/ha

Average age of vines : 35 years

#### TERROIR

Clay-limestone and sandy-silty

#### VINIFICATION

Manual harvest, vatting for 3 weeks on average in stainless steel vats, total destemming, traditional vinification with winding and offloading

#### AGEING

12 month in stainless steel vats

#### SPECIFICATIONS

Alcohol content: 14,5

Wine labels : Organic Agriculture

Allergens(sulphite) : Contains sulphites

Allergens (egg) : Does not contain egg or egg products

Allergens (milk) : Does not contain milk or milk-based products

#### FOOD & WINE PAIRINGS

Venison stew, roasted duck breast, Banon de Provence

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#### Domaine de la Tête Noire

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