

CHÂTEAU GIGAULT - CUVÉE VIVA

BLAYE CÔTES DE BORDEAUX



Appelation:

Blaye Côtes de Bordeaux

Surface Area:

19 ha

Terroir:

Limestone plateau (clay-chalky)

Vineyard:

Organic converting process since 2020 Double Guyot pruning with periodic grassing

Assemblage:

100% merlot

Winemaking process:

Gravitational vatting and extraction by treading

Ageing:

12 months

25% in concrete vats, and 75% in oak barrel (1/3 new oak barrel ,1/3 one wine oak barrel, 1/3 two wines barrel)

Tasting:

Yellow fruits, cherry plum, bush peach and ripe red fruits with a hint of peony of rose. A distinc-tive taste, both balanced and fleshy with aromas of truffles upon ageing

Wine Consultant: Derenoncourt Consultant since 1998







