



Château de Gicon, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

At an altitude of 245m, in the heights of the village of Chusclan, stands the ruins of the Château de Gicon which overlook the Rhône and its valley. The vineyard, situated below the castle ruins, has a specific winemaking process to give rise to this unique cuvée. A powerful Côtes du Rhône with notes of crushed blackberries, star anise and a touch of mint. Rich, thick and dense tannins for a gastronomic wine.

LOCATION

This cuvée comes from a vineyard stretching below Château de Gicon, a medieval 12th-century fortress that dominates the entire southern Côtes-du-Rhône vineyard from the top of the Gicon hill.

TERROIR

The selection is carried out on a poor, clay and limestone terroir scattered with rolled pebbles («galets roulés»). The vines are sheltered from the wind and benefit from an ideal amount of sunshine.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Grenache noir, Syrah

15 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

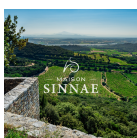
A deep, pretty cherry red colour that is bright and seductive.

AT NOSE





The nose of this wine has a pleasant freshness of aniseed and of a great purity in the fruit with notes of very ripe raspberry and strawberry.

ON THE PALATE

The tannins are soft and plump. The palate lingers on sweet spices and pepper notes.



European Specific Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
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CLASSIC FOOD AND WINE PAIRINGS

Cheese

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Domaine						750		3 365 385 000 050		3365388003133	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,3817	8,2900	870,4535	29,6	8,24	30,7*16,8*25,3	160*80*120



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