



## GIGONDAS MARQUIS DE VALCLAIR 2004

Produced from the famous vineyards of Gigondas, at the foothills of the Dentelles de Montmirail peaks, this cuvee is aged in oak casks for 10 months in Ogier's centenary cellars, in the heart of Châteauneuf-du-Pape.

### TASTING NOTES

#### Eye

Purple-black color with brick-red hues.

#### Nose

Supple fragrance of ripe fruits with a gentle hint of vanilla.

#### Palate

Very smooth, with a silky texture and lingering finish; hints of black cherry, spice, and vanilla. Very concentrated, with potential to age beautifully.

### APPELLATION



Gigondas Contrôlée,  
Rhône River Valley

### VARIETAL

Grenache,  
Mourvèdre

### ALCOHOL

14%

### UPC

7-14320-14210-3

