

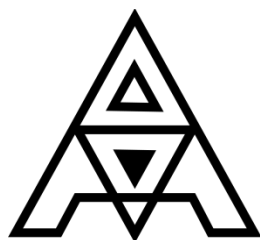


GRAPILLON D'OR "CUVEE 1806" GIGONDAS, FRANCE

The domaine was founded in 1806 (hence, the name "Cuvee 1806") and Celine Chauvet, daughter of the family, produces concentrated, well-structured Gigondas from vineyards averaging 40 years of age and select Grenache parcels averaging 80 years of age. This full-bodied, textbook style of Gigondas consists of 60% Grenache, 40% Syrah and has layers of black fruit, cherries, figs and earthiness with a deep garnet hue.

Great with meat on the grill or a
hearty stew

FANTASTIC!!!



**ARTISANS
& VINES**