

DOMAINE DES ORGNES

IGP COTEAUX DU PONT DU GARD
Régal des Cigales



Half way between the Provençal town of Avignon and Nîmes this family vineyard is planted on each bank of the Gard river at the most Southern part of the Côtes du Rhône Appellation. At a cycling distance to the famous aqueduc «Pont du Gard» the Domaine des Orgnes was first planted by the Roman. Nowadays Emmanuel and Michel de Gérin-Ricard enhance the potential of this charmfull terroir. "Cealum non animum muto" I move under a different sky without changing soul. The generous character of these elegant cuvées remain faithful to their origin in various circumstances.



70% Syrah
30% Grenache



59-63°F
15-17°C



2 to 3 years



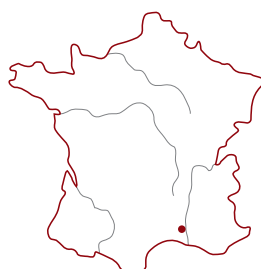
20 years old



HVE Certified



55 hl/ha



VINEYARD : 25 hectares

LOCATION : Lanted on the alluvial plain where the Rhône and the Gard river flow together at the foothill of the medieval village of Montfrin

SOIL : Alluvial plain

TERROIR

HARVEST : Mechanical

VINIFICATION : All bunches are destemmed, co-macerated in thermoregulated stainless-steel vats. The fermentation durations vary from 10 to 15 days below 27°C. Off-loading and pumping-over are mostly used to extract the delicacy of the berries.

MATURATION : After two rackings, maturation on fine lees for 5 to 6 months. A very gentle filtration takes place before the bottling.

WINEMAKING

TASTING NOTES



Dark, deep purple



Generous black fruity aromas with hint of licorice



Real black fruit compote with blackberry, blueberry and red cherry mix, very round and smoth

FOOD PAIRING

Spiced pork tenderloin

Honey roasted duck breast

Thaï beef salad