



DOMAINE  MONTVAC

Adage

GIGONDAS AOC

An exceptional terroir in the foothills of the Dentelles de Montmirail range, set amid pine forests and garrigue scrubland, endows the Adage cuvée with a power and amplexness revealed by slow maturation.

Varieties: Grenache (70%), Syrah (25%) and Mourvèdre (5%).

VARIETIES // Our Gigondas AOC vineyards are all located on the steep flanks of the Dentelles de Montmirail hills, formed in the Tertiary period. Facing southwest, with ferruginous clay soil and outcrops of limestone and gypsum, our small plots are arranged in terraces, which in Provence are called restanques. Bordered by pine trees and broom, they each enjoy a microclimate suited to the maturation of our grape varieties: Syrah higher up and Mourvèdre in small sheltered valleys grow alongside the emblematic Grenache.

VINIFICATION // This environment, coupled with naturally low output, enables us to make wines, courtesy of lengthy temperature-controlled vinification, that combine elegant tannic structure with a perfume of wild garrigue and spice, mixed with the sunshine aromas of Grenache, the dominant partner in the blend. Maturation in 300-litre barrels bestows greater creaminess, and they peak around 3-5 years, although the best vintages can be laid down for 10 years and more.

GOURMET MATCHMAKING // We recommend them with all sauced meats, and with game and cheese. But when young, they also make an elegant companion for peppery dishes and finely-judged bittersweet compositions.



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