

VMV Gigantis

AOC Côtes du Ventoux

Black Grenache 50 %

Syrah 50 %

Degrees : 14 %

Capacity : 750ml



With GIGANTIS, the VIGNERONS DU MONT VENTOUX winery shows the world their terroir can produce outstanding wines. The name GIGANTIS was inspired by both the Mount-Ventoux also known as the “Giant-of-Provence” and by the fact this wine is a huge, gigantic Côtes du Ventoux.

A world-acclaimed Rhone Valley winemaker specialising in oak-barrel-ageing, Michel Tardieu, was brought on board for the project.

Soils : limestone scree gravels 3 to 4 m thick.

The crop was carefully sorted out and totally de-stemmed. Each grape was vinified apart. The alcoholic fermentation was triggered exclusively by indigenous yeasts. The wine was then racked and transferred into oak-barrels (Dom Laurent) and cement vats. The malo-lactic fermentation was completed into oak-barrels.

Following Michel Tardieu’s philosophy, the wines are respected as much as possible avoiding any aggressive handlings. No fining nor filtration was applied and the bottling was effected in a very soft way by gravity.

Eye : Deep purple-ruby robe almost inky.

Nose : On the nose, aromas of olive, pepper and coffee are combined with the fruity dominant characteristic -black cherry, jammed raspberry – with, in gusts, hints of Provençal herbs.

Mouth : Still not very developed in mouth, GIGANTIS unveils by steps a generous concentration of fruit. A scented and powerful wine with an opulent finish. The propitious balance between the tannins and the acidity, enables to forecast for this outstanding Côtes-du-Ventoux an exceptional ageing capacity.

Drinks well with meat and venison dishes and well matured cheeses.

GIGANTIS will reach its peak of maturity in 5 to 10 years and should keep for many years after that.