



Domaine Les Teyssonnières, Gigondas 2014



REGION	Gigondas A.O.C.
GRAPES	80% Grenache, 20% Syrah
VITICULTURE	Sustainable farming. Western exposure.
VINICULTURE	Manual harvest. Maceration at 25–30°C for 15 days. The press fraction is added to the wine, which is aged in foudres for 12 months prior to bottling.
SOIL	Sandy molasse
ALCOHOL	14.5%

Domaine Les Teyssonnières is a family-owned property situated on twelve hectares on the slopes of the “Dentelles de Montmirail” mountains. This area is located mainly on the territory of Gigondas in the heart of the Côtes du Rhône. The vineyards enjoy a Mediterranean climate, dominated by sun and the mistral winds... these breezes, along with the western exposure, help to moderate the fluctuation in temperatures.

The estate was established in 1838. From the family’s heritage, they have retained the traditional culture of soils, the size and productivity of the old vines, vineyard management and, most importantly, in the interests of environmental protection and traceability: they practice sustainable farming.

Domaine les Teyssonnières is made from Grenache & Syrah grown on 8 of the family’s 12 hectares.