



TECHNICAL NOTES



Sélection Laurence Féraud

SÉLECTION LAURENCE FÉRAUD 2008 GIGONDAS

In addition to running the legendary Châteauneuf-du-Pape estate Domaine du Pegau with her father Paul, Laurence Féraud manages a successful negociant wine business under the "Sélection Laurence Féraud" label. HPS is the exclusive U.S. importer of these fantastic wines, which are true gems of the Southern Rhône.

APELLATION

AOC Gigondas.

COMPOSITION

65% Grenache, 25% Syrah, 10% Mourvèdre.

VITICULTURE

Yields of just 1.53 tons/acre!

VINIFICATION

Grapes were fully de-stemmed. Fermented at controlled temperatures in stainless steel tanks, and bottled the following year at the Domaine in Gigondas. Unoaked.

ALCOHOL

14%

TASTING NOTES

Offers concentrated dark fruit aromas on the nose. Medium to full-bodied, it is big, rich and ripe on the palate, with a long, lingering finish.

SERVE WITH

Excellent with strong cheeses, red meats or portabello mushrooms, it can also stand up to game and richly flavored stews.

ACCOLADES

91 pts, "...brimming with chestnut, tobacco, incense, fig and currant aromas and flavors... A strong effort for the vintage. – JM, The Wine Spectator, 8/11.

89 pts, "...This serious wine transcends what most estate bottlers achieved in Gigondas in this vintage.." – Robert Parker, The Wine Advocate, 10/10.



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