

BERTRAND STEHELIN

Gigondas AOC

www.vinstehelin.fr



VARIETALS	70% Grenache, 25% Syrah, 5% Mourvèdre
VINTAGE	2016
REGION	Gigondas, Côtes du Rhône, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Dense purple colour.
NOSE	Complex aromas of spicy red and smoked meat with a hint of cherries, earthy, peppery and vegetal notes.
PALATE	Ripe, juicy, slightly jammy fruit, earthy and vegetal notes, hint of pepper and cocoa, some warmth and a touchingly perfumed, attractive finish.
AGEING	The 24-month aging is done in oak barrels.
PAIRING	British pub classics like sausage and mash, shepherds pie and steaks. Cheese such as Cheddar and Red Leicester. It pairs well macaroni cheese and bean-based dishes.
READINESS FOR DRINKING	Drink now or through 2027-28.
ORDER CODE	FR124