



## **MAS DES RESTANQUES**

GIGONDAS

### **THE STORY**

the history of mas des restanques began in 1995, with the union of two family terroirs. joining forces as two knowledgeable winemaking families, both with long-term heritages in the rhone region, jean-luc and josiane faraud launched their own winery in 2007. in the heart of southern france, at the foot of the dentelles de montmirail, the estate is divided on nine hectares between two noble appellations: vacqueyras and gigondas. in 2012, mas de restanques was certified organic by ecocert.

#### **APPELLATION**

AOC GIGONDAS

#### **COLOR**

RED WINE

#### **VINTAGE**

2022

#### **FARMING**

ORGANIC

#### **VINE AGE**

40-45 YEARS

#### **VARIETAL**

70% GRENACHE, 30% SYRAH

#### **ALCOHOL**

14.5%

#### **SOIL**

SAND, SANDSTONE & MARL

#### **FERMENTATION**

GRAPES ARE 100% DESTEMMED.

MACERATION OF 30 DAYS.

FERMENTED WITH NATURAL YEASTS.

#### **AGING**

12 MONTHS IN CONCRETE TANK.

FILTERED. UNFINED.

#### **SO2**

20 MG/L

#### **AGING POTENTIAL**

8-10 YEARS

#### **CASES PRODUCED**

780 CASES



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