

THE BRAND

GAVELOT was born from our winemaker's dream: to marry the elegant French style of winemaking with the vibrant Southern expression.

TERROIR

The production area of the Pays d'Hérault is hugely influenced by the river that gave it its name, the "Hérault", whose spring can be found at an altitude of 1400m. It shaped the impressive canyon "Gorges de l'Hérault" where streams travel over 148km to reach the sea. The diversity of the region's soils originates from the granite earth deposited by the river onto the limestone plains. The combination of soils and climatic conditions are perfect for producing rich, concentrated and ripe grapes.

WINEMAKING

Once the grapes have been harvested, stems are completely removed. At which point a portion of the crop undergoes a hot maceration for 10 hours extracting colour, tannins and fruity aromas. This is followed by pressing to liberate the juice, which then undergoes traditional fermentation. The other portion follows a traditional winemaking process. 50% of the wine is aged using French oak for 5 months. The wines are then blended before being bottled.

WINEMAKER'S NOTE

The wine has a beautiful bright ruby colour. On the nose, an abundance of dried cranberry and raspberry with tobacco and baking spice aromas fill the senses. Fresh and vibrant on the palate, this wine has smooth and ripe tannins. This superbly textured Carignan finishes with a fruity length.

WINE AND FOOD PAIRING

Enjoy this wine with grilled vegetables, minestrone, smoked meats or Spaghetti Bolognese.



« GAVELOT »



IGP PAYS D'HÉRAULT

2020

100% CARIGNAN VIEILLES VIGNES