DOMAINE LE NOVI

LUBERON – FRANCE

GANDOLFI

Rouge Nature

Vin de France

STORAGE TIME
5 years

SERVING T°
Between 12° and 15°

2024



BLENDING

COUNOISE & CINSAULT **100%**

Gandolfi *is our Uncle Sam from Provence.*
A clear reference to Marcel Pagnol, this ***light, full-bodied*** *cuvée is an invitation to* ***conviviality****.*

TASTING

Ruby colour

A flowery nose of crushed strawberries and red cherries, with a hint of pepper.

Light and delicate on the palate, with a subtle liquorice finish.

VINIFICATION

Co-maceration and fermentation of the Syrah with the Grenache and the Cinsault with the Syrah in concrete vats.

Short fermentation with indigenous yeasts at low temperature.

Bottled early to preserve aromatic freshness.

VINEYARD

SOIL
Clay-limestone soil from the Helvetian period, of the Safres or soft sandstone type.

YIELD
43 hl/ha

AGE OF VINES
From 18 to 59 years old

VIN NATURE
NO ADDED SULPHUR.
UNFILTERED AND UNFINED.

www.domainelenovi.fr | DomaineLeNovi | Domaine Le Novi
Domaine Le Novi, 850 route de Cabrières d'Aigues, 84240 La Tour d'Aigues (RD9) | contact@domainelenovi.com | +33(0)6.22.07.90.60