



Our history begins in 1929 when our grandfather was working the 7 hectares (17 acres) of the family-owned vineyard in Gigondas. That very year, he decided to bottle and sell his wine under the name Pierre Amadieu.

In the 1950's, he buys two hillsides properties called Romane and La Machotte. His two sons took up the reins, in 1965 for Jean-Pierre and in 1975 for Claude. The estate's business has continued to grow under the management of the two brothers.

Today, with the arrival of the new generation, the challenge is to preserve and promote this legacy. Pierre, the eldest grandchild, assisted by his uncle Claude, has been in charge since 1989.

His cousins, Henri-Claude, Jean-Marie, and Marie, have progressively joined the ranks to look after the sales dimension, the winemaking aspect and the wine tourism offer.

Together, we carry on the Amadieu spirit, respecting the terroirs and traditions, adding a touch of modernity to please the most demanding and curious palates.

*Marie, Pierre, Henri-Claude and Jean-Marie Amadieu*



Barrels and oak foudres in the Domaine Grand Romane cellar.

## The best place to taste our wines



Open every day, all year long

From 10 am till noon and from 2 pm till 5.30 pm

Except weekends of January and February

Opening hours may vary according to the season, please contact us for more details



Free Tasting



Private car park



Area and activities for children



Group welcome on request



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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH - CONSUME IT WITH MODERATION



*Pierre Amadieu*  
**GIGONDAS**



LES CELLIERS AMADIEU - AT THE ENTRANCE TO THE VILLAGE

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## A MAJOR GIGONDAS FAMILY

### Largest privately-owned vineyard in Gigondas :

Our family owns 137 hectares (338 acres) of vines which blossoms in the ideal climate of Gigondas. Its location in the far northeast of the appellation results in a unique geology combining Cretaceous limestone and blue marl. Welcome to the heart of a preserved ecosystem where old vines, garrigue scrubland and holm oaks have lived side by side for 90 years.



From the cellar of La Machotte up to Romane, our vineyard spreads over 10% of the famous GIGONDAS appellation.

### Our vines benefit from an exceptional terroir :

The vines are deeply rooted in clay-limestone soil, bathed in sunlight and freshened by the wind. The elevation of our parcels starts from 265m and culminates at 500m, facing north-northwest. The cool temperatures on the hillsides ensure that the grapes mature slowly and give generous and fruity wines.



Marie, Pierre, Henri-Claude, Jean-Marie and Claude Amadiéu

### A family tradition for outstanding wines :

The old vines naturally produce low yield. Poor and pebbly soils concentrate aromas and produce wines with good ageing capacity. Grapes are harvested by hand ensuring a perfect sorting. A long and delicate ageing process (between 12 and 24 months), combining oak barrels and tuns, gives an incomparable finesse and subtle toasted notes which respects and reveals the full expression of our different terroirs.



## Pierre Amadiéu GIGONDAS

We produce Gigondas, Côtes du Rhône and Vieux Marc. Our terroirs of Romane and la Machotte are unique and reflect their personality on the wines, which are elegant, well balanced and have a long finish.



### ROMANE MACHOTTE

#### High Elevation Fruitiness & Freshness

This Gigondas from Grenache and Syrah takes roots on the hillsides of the family property. The marly soil brings excellent structure to the wine. The red Romane Machotte cuvée develops aromas of small red and black berries lined with fragrances of garrigue that border the vines. The high altitude of the vineyard gives a wonderful freshness. It is an enjoyable wine, spicy with compote fruits, which can be appreciated throughout a meal. The ideal match is a beef stew seasoned with rosemary. Drink it now or within 5 to 8 years.

#### Gourmet Rosé

Gigondas Romane Machotte rosé shows a beautiful light, ample structure, with crisp acidity and a long finish. Made from Grenache and Mourvèdre using the direct-to-press winemaking method, then blended with Cinsault and Syrah using the saignée technique, it offers a stellar rendition of the cool, northern vineyard sites of Gigondas. This wine has enough depth and texture to match an entire meal.



## VIEUX MARC DE GIGONDAS

#### A treat for connoisseurs

Our family was the first one to produce Vieux Marc in Gigondas, aged from 10 years (cuvée du fondateur) to 15 years in barrels (cuvée hors d'âge).

## OUR EXCEPTIONAL TERROIRS

### LE PAS DE L'AIGLE

#### Length & Subtlety



This cuvée comes from Grenache from the highest vineyards of Gigondas where the vines climb towards the cliffs called "Le Pas de l'Aigle" ("the Eagle's Path"). The wine fully mirrors the freshness and finesse of its terroir of Cretaceous limestone and blue marl. Sens of place imbues it with amazing subtlety and complexity that lingers on and on. A two-year ageing in old oak tuns enhances the rich character of the wine, without obscuring it. Black fruits, laurel, leather and garrigue herb aromas are laced with spicy and peppery notes. Le Pas de l'Aigle matches perfectly on powerful dishes such as stews. Drink it now or within the next 10 years.

### Domaine Grand Romane

#### Powerful & Seduction

A captivating fusion of old-vine Grenache, Mourvèdre and Syrah, guaranteeing complex aromas, power and distinction. Its terroir of Upper Cretaceous limestone and sandy marls enhances the flavours, colour and concentration in the berries. Sense of place is maximized, offering a blend of silky tannins, garrigue herb and black olive notes. A partial ageing in new barrels gives roundness and body, which softens the power of Mourvèdre. Domaine Grand Romane is expressive and full-bodied, and will complement your rich or spicy dishes. It's a perfect pairing with game. Drink it now or within the next 10 years.



#### Incredible Clairettes

Made from our oldest vines planted in 1955, this wine is an absolute rarity: single varietal, barrel-fermented Clairette from our Gigondas vineyards. It offers refined white-fleshed fruit aromas of pear and apple and white flowers (acacia), coupled with an astonishing finish. This exceptional wine, showing very balanced complexity and freshness, makes a delightful aperitif but also pairs with fish in a white sauce and with local goat's cheese.