

Gigondas

2011

"Rich crimson colour. The nose combines pleasant, gourmet aromas of stewed fruit and Burlat cherries. To the palate, it is the Syrah variety produced on Dentelles de Montmirail soils that prevail. The result is fresh-tasting and smooth, with pleasantly long-lasting aromas (Feb. 2014)."



AWARDS

89 pts Wine Spectator
88 pts Wine Advocate
91 pts Decanter

Vintage

Thanks to the hot spring and plentiful quantities of subsoil water, the flowering process enjoyed favourable conditions. The rainy month of July delayed the ripening stage but the heat in August and September helped revive it, thus producing very acceptable sugar content. The harvest began on the 15th September.

Grape varieties

60% Grenache, 35% Syrah, 5% Mourvèdre

Terroir

– The ancient alluvial terraces (from the Quaternary period) of the river Ouvèze to the west of the Appellation for the Grenache and Mourvèdre grape varieties. This terroir produces potent and spicy wines.
– Marly limestone soils from the Cretaceous period, in the heart of the mountains known as Dentelles de Montmirail, at 400 m of altitude for the Syrah grape variety. North-westerly aspect. This terroir confers finesse and minerality to the wine.

Winemaking

Manual harvest. Grapes are immediately de-stemmed and pressed. The fermentation temperature was stabilized at 30 °C. Maceration lasted 28 days with regular punch-downs / rack-and-return operations for the Grenache and pumping over for the Syrah. 15 months of elevage for the Syrah wine in 275-litre oak Laurus barrels (new, 1 and 2 wines).
Production: 19,000 bottles
Bottled on: 20/06/2013

Service & food pairing suggestions

Baron of milk-fed lamb
Duck à l'orange
Stuffed capon
Servir à 14-16 °C .

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.