

Gigondas

2013

"Ripe and open, with lush boysenberry and blackberry compote flavors carried by singed cinnamon, melted licorice and black tea accents. Shows lovely integration through the finish, with the fruit and spice hints echoing. (Tasted 2017)"



AWARDS

90 pts Vinous
91 pts Wine Advocate
14,5/20 Bettane & Desseauve
92 pts Wine Spectator

Vintage

In the Southern Rhône Valley, the Winter/Spring period was quite cold, with an unstable warm/cold phenomenon in the Spring. These conditions resulted in a very poor flowering for the Grenache and an important coulure", or shatter, effect, resulting in a much smaller Grenache harvest than usual. The Syrah fared much better and resulted in a normal crop.

The harvest began on the 15th September.
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Grape varieties

62% Grenache, 38% Syrah

Terroir

– Southwest facing sector of the Grand Montmirail for the Grenaches. This terroir delivers rich and spicy wines.
– Marl and limestone soils of the Cretaceous period, in the heart of the Dentelles de Montmirail for the Syrah.This terroir, at 400 meters in altitude, offers finesse and minerality.

Winemaking

Entirely manual havesting, followed by destemming and crushing. Stabilised temperature-controlled fermentation at 30°C. 28 days of maceration with pumping-over and rack-and-return for the Grenache and punching down for the Syrah. The Syrah is then aged in 275-liter oak Laurus barrels (1/3 new, 1/3 1-year and 1/3 2-year barrels) for 16 months.
Production : 16 200 bottles
Bottling date : 18 June 2015

Service & food pairing suggestions

Wild Boar stew
Farm-raised capon stuffed with porcini
Serve at 14-16 °C
Optimum maturity: 2016-2022

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.