

Gigondas

2014

"“Violets and raspberries perfume this soft, pretty wine full of sun-kissed berry and cherry flavors.” – Wine Enthusiast, March 2018"



AWARDS

91 pts Wine Advocate
93 pts Decanter
15,5/20 Jancis Robinson
90 pts Wine Enthusiast
*** John Livingstone Learmonth
91 pts Vinous

Vintage

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity. A generous harvest which commenced on the 12th September 2014 with the Syrah.

Grape varieties

60% Grenache, 40% Syrah

Terroir

Grenache grapes come from ancient gravelly terraces bording the Ouvèze river (Quaternary period) at the West of the appellation (strength, fruity and spicy notes). The Syrah is produced in the “Pourra” sector at the East, on a soil of limestone and marl from the Cretaceous period (freshness and minerality).

Winemaking

Entirely manual havesting, followed by full 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 and rack-and-return for the Syrah. The Syrah is then aged in 275-liter Laurus oak barrels (new barrels and 1-year barrels) for 15 months.
Production: 19 078 bottles
Bottling date: 23 June 2016

Service & food pairing suggestions

Duck breast with green pepper sauce
Roasted pigoen from La Lance mountain (Drôme department)
Serve at around 13°/15°. Recommend opening an hour before serving.
Best enjoyed between 2017 and 2023