

Gigondas

2015

"In a fresh and structured style, this great vintage delivers a beautiful aromatic range: black fruits (cherry, raspberry, blackcurrant), garrigue and licorice"



AWARDS

13,5/20 Bettane & Desseauve 06/2023
93 pts Jeb Dunnuck
91-93 pts Vinous
16/20 Anthocyanes
90-92 pts Wine Advocate

Vintage

Thanks to ideal weather conditions right up the harvest, the sanitary state of the grapes and yields were excellent. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years. Harvest started on the 14th Sept. 2015.

Grape varieties

55% Grenache, 45% Syrah

Terroir

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

Winemaking

Entirely manual harvesting followed by full destemming and crushing. Fermentation temperatures are controlled at 30°C. 27 days of maceration.
Production: 13 944 bouteilles, 565 magnums et 40 jéroboams
Bottled on the 6th of July 2017

Service & food pairing suggestions

Roasted rack of lamb
“Bigorre” black pork’s stew
Serve at 14-16°C. Open ideally 1h before serving
Optimum tasting: 2018 – 2028
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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.