

Gigondas

2018

"A beautiful ruby colour, with aromas of leather, crème de cassis and a hint of menthol. Well-balanced, delicate structure with flavours of red fruit and vanilla, accompanied by elegant acidity on the finish. (Tasting October 2024)."



AWARDS

93 pts Vinous 01/2023
93 pts Wine Enthusiast
93 pts Wine Advocate
*****(*)** John Livingstone Learmonth 02/2020

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a healthy ripening of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for the harvest with cool nights and warm, sunny days. The grapes were harvested over a total of 8 weeks at optimal maturity and under ideal climatic conditons. The result is an elegant vintage with a particularly aromatic profile and a superb balance.

Grape varieties

50% Grenache, 45% Syrah, 5% Mourvèdre

Terroir

The Grenache vines are planted in the gravelly terraces bordering the Ouvèze river (Quaternary Period) in the western part of the appellation which provides richness, fruit and spicy notes. The Syrah vines are located in the 'Pourra' sector, in the heart of the Dentelles de Montmirail mountains. This is the eastern part of the appellation where the soil is primarily limestone and marl from the Cretaceous Period at around 400 m. in altitude, providing freshness and minerality.

Winemaking

Entirely manual harvest around September 15th with full destemming and crushing. Fermentation temperatures were maintained around 30°C, with 28 days of maceration. 60% of the cuvée is matured in new and 1-year-old 275lt French oak Laurus barrels for 15 months.
Bottled on July 2nd, 2020: 10 850 bottles, 196 magnums, 20 jeroboams produced.

Service & food pairing suggestions

Beef ribs
Tournedos rossini
Best served between 13 and 15°C, open ideally 1 hour before tasting
Optimum maturity: 2020 – 2030