



Gigondas

2019

"Dark and savory, with notes of cedar, vanilla, chocolate spice cake and cola on the nose, the 2019 Gigondas is full-bodied, big and dark, concentrated and rich, with hints of warmth and licorice on the long, intense finish." Wine Advocate, May 2024"



Vintage

In 2019 the harvest was a little late and was deferred by ten days compared to 2018. Despite a particularly hot season, the vineyard didn't suffer from extreme temperatures thanks to the reserves generated by the heavy rains the previous autumn. Storms in July and August allowed the vines to complete their maturation cycle and to offer grapes with exceptional quality and vibrant acidity.

Grape varieties

50% Grenache, 40% Syrah, 10% Mourvèdre

Terroir

Grenache and Mourvèdre from the "Montmirail" sector in the Southwest part of the appellation. This terroir, located at 200 meters in altitude, is mostly sandy marl from the Oligocene period. Syrah comes from the "Pourra" sector in the heart of the Dentelles de Montmirail at 400 meters of altitude on marl from the Cretaceous period covered with limestone scree, providing elegance and minerality.

Winemaking

Manual harvest on 18th September and 1st October 2019. Grapes were destemmed and crushed. A 25-day maceration period with regular punch-downs and pump-overs. Temperatures were maintained around 28° to 30°C. Runoff and separation of the free-flow and press wines. Malolactic fermentation. Re-introduction of a portion of the press wine during the blending process. 16 months maturation in French oak barrels, "demi-muid" (600lt oak-barrels) and vat.

Bottled estate on 30th July 2021. 31,381 bottles, 392 magnums, 12 jeroboams produced. Vegan Friendly.

Service & food pairing suggestions

Spice-rubbed beef tenderloin

Roast shoulder of lamb

Open ideally 3h prior to tasting between 13-15°C. Optimum period: 2025 - 2035.

AWARDS

91 pts Wine Advocate 05/2024

93 Vinous 01/2023

******** Drink Rhône 07/2022

94 pts Jeb Dunnuck 01/2022

16,5/20 Jancis Robinson 11/2020