



## Gigondas Hommage à Gabriel Meffre

2013

"Sexy and voluptuous ; Full-bodied, beautifully concentrated and with a rich, layered texture."



### Vintage

A cool and rainy Spring delayed and stretched out the flowering period. Harvesting finished lately on the 25<sup>th</sup> of October. Yields are historically low at 10hl/ha (0.35 tons/acre) with extremely concentrated and remarkably fresh Grenache grapes, ensuring a very good ageing potential.

### Grape varieties

98% Grenache, 2% Syrah

### Terroir

Selection of 4 parcels of the oldest Grenaches of the Domaine (more than 60 years old) from the area of "Petit Montmirail" (alt. 200m), on sandy marl of the Oligocène period. This Grenache/Terroir combination is unique within the Gigondas appellation.

### Winemaking

Hand-harvested. 1-week fermentation with a daily «rack-and-return» followed by a 3-week maceration. 35% of the cuvée is aged 18 months in ½ muids. Bottled at the estate. 1500 bottles produced.

### Service & food pairing suggestions

Will pair with great gastronomic dishes.  
Serve at 14-16°C and open a few hours before drinking.

### AWARDS

**93 pts** Wine Advocate  
**15/20** La Revue du Vin de France  
**16/20 COUP DE CŒUR** Bettane & Desseauve 05/2023  
**Ténor de l'année** Guide Hubert