



Gigondas Sainte Catherine

2014

"Brilliant ruby. Fresh raspberry, potpourri and peppery spice aromas take on a mineral nuance in the glass. Silky, palate-staining red fruit flavors pick up floral pastille and allspice qualities with air and show impressive vivacity. Turns sweeter on the penetrating finish, where the floral and floral notes are repeated." Josh Reynolds – May 2016"



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.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

The vineyards are situated on marl limestone deposits of the Jurassic and Cretaceous periods, with a mix of sand and clay of the Tertiary era. The climate is Mediterranean, significantly influenced by the dry Mistral wind, a high level of annual sunshine and low rainfall, concentrated mostly in the Spring and Fall seasons.

Winemaking

The harvest is fully manual with a strict sorting of the grapes. Fermentation lasts approximately 3 weeks with temperatures controlled at 28°/30° C. This favours a generous expression of the fruit and limits the extraction of harsh tannins. 35% of the cuvée is aged in 1 and 2-year old oak barrels for 11 months.

Service & food pairing suggestions

This Gigondas marries beautifully with stews (Boeuf Bourguignon, Rabbit Ragou), grilled steak and soft, ripe cheese. Given its richness, it is highly recommended to serve at a cool temperature (14° to 16° C). Can be appreciated now for its youthfull liveliness or enjoyed over the next 6 to 8 years.

AWARDS

90 pts Andreas Larsson
90 pts Vinous
90 pts Wine Advocate
******** John Livingstone Learmonth
16+/20 Jancis Robinson
ARGENT Decanter

