

GABRIEL MEFFRE

# Gigondas Sainte Catherine

2017

"“The 2017 Gigondas Sainte-Catherine is a different beast and is more pretty, fresh, and Burgundian, with complex notes of strawberries, violets, sappy garrigue, and pepper. It’s complex, medium-bodied, has ultra-fine tannins, and a great finish.” Jeb Dunnuck, September 2019"




## AWARDS

**90-93 pts** Jeb Dunnuck
**91-93 pts** Wine Advocate
**15,5/20** Jancis Robinson
*****(*)** John Livingstone Learmonth
**91-92 pts** Vinous

## Vintage

The 2017 is a promissing vintage. Wines are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

## Grape varieties

Grenache noir, 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.

## Winemaking

Manual harvest. Fermentation lasts several weeks: 4 weeks for Syrah grapes and 3 weeks for Grenache grapes at controlled temperatures (28/30°C). Part of the cuvée is aged in barrels and in tanks for 12 months.
*What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.*

## Service & food pairing suggestions

This Gigondas marries beautifully with roast pigeon with raisins and a tart garnished with porcini and wild mushrooms mousse.
Given its richness, it is highly recommended to serve at a cool temperature (13° to 15°C). Enjoy it now for its youthfull livelyness or over the next 6 to 10 years.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.