



Gigondas Sainte Catherine

2018

"« ... the Gigondas Sainte Catherine delivers raspberries and cherries with hints of citrus zest and spice. Medium to full-bodied, velvety and potent, it adds hints of mocha, leather and dark chocolate on the finish but stays lively.» November 2020, The Wine Advocate, Robert Parker"



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 perfect growth 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 for a total of 8 weeks at optimal maturity and under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

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. 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 was fully manual with a strict sorting of the grapes. Fermentation lasted several weeks (4 weeks for Syrah grapes and 3 weeks for Grenache grapes) at controlled temperatures (28/30°C). This favours a generous expression of the fruit and limits the extraction of harsh tannins. Part of the cuvée is aged in barrels for 12 months.
Vegan Friendly.

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 liveliness or over the next 6 to 10 years.

AWARDS

15,5/20 Jancis Robinson
90 pts Wine Advocate
90 pts Wine Enthusiast
89-91pts Jeb Dunnuck