



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"



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

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 livelyness or over the next 6 to 10 years.