



Gigondas Sainte-Catherine

2019

"Generous and silky in texture, this full-bodied wine offers depth and freshness. It is mouthcoating, with black and blueberries framed by dusty powerful tannins." May 2023, Wine Enthusiast – A.C.C."



Vintage

2019, with its very unique climate, offers us once again a great vintage. Thanks to the favorable temperatures of February/March and the important water reserves generated by the heavy rains of autumn 2018, the vineyard resisted well to the heat and drought of the summer. The month of September, with its warm, sunny days and cool nights, allowed the grape bunches to develop harmoniously. At the time of harvest, the grapes were ripe and healthy. The quality of the vintage is exceptional, with red wines offering intense, ripe red-fruit aromas and round yet fresh flavours.

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 before bottling. Vegan Friendly.

Service & food pairing suggestions

Enjoy with a duck parmentier or with a porcini mushroom risotto. Open 1 to 2 hours before serving between 13°C – 15°C now or up to 8 years of age.

AWARDS

93 pts Wine Enthusiast 05/2023
92 pts Vinous 01/2023
91 pts Wine Spectator 05/2022
16,5+/20 Jancis Robinson 11/2020
92 pts Decanter 10/2020
Silver Decanter 06/2021