



## Gigondas

2011

"Dark red, exuberant nose of cocoa, spice and red fruit. Complex, ample and rich on the palate with a distinct character provided by the sandy marl terroir. The finish is mineral and bright due in part to the high-altitude vineyards."



### Vintage

With a warm Spring and well saturated soils, flowering took place in favorable conditions. A rainy July delayed the maturation process but the hot August and September temperatures evened out the ripeness in the vineyards and we witnessed an excellent level of sugar in the grapes. Harvesting started the 20th of September for the Syrahs and the 27th of September for the Grenaches.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

A blend of two terroirs:

- Syrah from "La Jasse", on limestone scree and marl from the Cretaceous period at 400m. alt (1300ft) in the Dentelles.
- Grenache & Syrah from the "Montmirail" zone in sandy marl of the Oligocene period at 150m alt (500ft)

### Winemaking

Manual harvesting. Crushed and destemmed. A 20-day maceration period with punch-downs and pump-overs up to 3 times a day and temperatures maintained around 28° to 30°C (82° to 86°F). Runoff and separation of the free-flow and press wines. Malolatic fermentation. Reintroduction of a portion of the press wine during the blending process. 18 months élevage : the Grenache in vat and the Syrah in barrel (new, one-year and two-year barrels).

Bottled at the Domaine in May 2013.

Production : 12 000 bottles

### Service & food pairing suggestions

Roast Pigeon with grapes

Herb-roasted Rack of Lamb with summer vegetables

Porcini Risotto

Best served at 14°-16°C. Ideally open 2 to 3 hours prior to serving.

Optimum maturity : 2014-2020

### AWARDS

**90 pts** Wine Spectator

**88 pts** Wine Advocate

**14/20** Bettane & Desseauve