



## Gigondas

2012

"Intense red, exuberant nose of vanilla, spice and red fruit. Complex, ample and rich on the palate with a distinct character provided by the Montmirail terroir. The finish is long and mineral."



### Vintage

A dry and cold Winter with many days of Mistral wind which left the vines healthy and diseasefree. Followed a very wet Spring which pushed back the flowering by 2 weeks. The summer months were hot allowing for an excellent concentration of the grapes. Harvest started the 22nd September for the Syrahs and the 8th October for the Grenaches.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

A blend of 2 terroirs :

- Syrah from « La Jasse » (17%), limestone scree and marl from the Cretaceous period at 400m (1300ft) altitude in the Dentelles
- Grenache (50%) and Syrah (33%) from the "Montmirail" zone, in sandy marl of the Oligocene period, at 150m (500ft) in alt.

### Winemaking

Manual harvesting. Crushed and destemmed. A 24-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 elevage : the Grenache in vat and the Syrah in barrel (new, one-year and two-year barrels).

Bottled at the Domaine on May 21st, 2014.

Production : 9.990 bottles

### Service & food pairing suggestions

Roast Quail with grapes

Roast Venison with apples

Porcini Risotto

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

Optimum maturity : 2014-2022

### AWARDS

**91 pts** Wine Advocate

**91 pts** Vinous

**14/20** Bettane & Desseauve

**OR** Guide Hachette