



Gigondas Hommage à Gabriel Meffre

2003

"A deep, dark, amber-red robe. Intense aromas of ripe, red fruit and exotic spices (turmeric, clove, peppermint) provide a dense and complex nose. On the palate, jammy flavours (blackberry and blackcurrant liqueur) and gingerbread intermingle and linger over a very long and silky finish. (August 2016)"



Vintage

Spring and Summer 2003 were characterized by exceptional heat and drought. The older vines from which come the grapes for "Hommage", with deep roots and low yields were best suited to survive these extreme conditions and reach full maturity. Rains in early September then allowed the vines to finish the ripening process and develop aromatic potential.

Grape varieties

55% Grenache, 32% Syrah, 13% Mourvèdre

Terroir

"Hommage" is a selection of 4ha (10 acres) of the oldest Grenache vines (between 60 and 100 years old) and some Mourvèdre grapes, located in the "Petit Montmirail" sector. They are blended with Syrah, located higher in the Dentelles de Montmirail (400m high).

Winemaking

The grapes are harvested by hand and sorted three times. Pre-fermentation cold-soak for 3 days, followed by temperature-controlled fermentation (28°C) and maceration for 25 days. The free-run wine was placed in 228-liter oak barrels while the press wine (bladder press) was placed in tank, for the malo-lactic fermentation. During the blending, part of the press wine was integrated back into the blend. The barrels, called Marcel Cadet, come from a mix of several of the finest oak forests of France, rigorously selected and seasoned 3 years, medium toast level. This barrel allows a restrained micro-oxygenation, harmonising the texture and the tannins.

Bottled at the estate on 13th September 2005

1 500 bottles produced

Agreements & Services

Wild boar sautéed with eggplant
Lamb with broad beans and artichokes
Beef braised with spices
Serve at 14-16 ° C - Open one hour before serving.

AWARDS

16/20 La Revue du Vin de France

16/20 Bettane & Desseuve