



## Gigondas Lieu-dit Les Plâtrières

2020

"Bright dark ruby colour. Very fragrant nose combining aromas of chocolate-covered cherries, rose petals, and undergrowth. On the palate, it offers flavours of red and blue fruit jam, spiced cake, and floral notes, with superb depth and a silky, smooth texture. The finish is extremely long with supple, harmonious tannins. An exceptional wine, ideal for laying down."



### Vintage

The 2020 vintage is characterised by its precocity and a very **beautiful aromatic expression**. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promising vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

### Grape varieties

50% Syrah, 25% Grenache, 25% Mourvèdre

### Terroir

The place called "Les Plâtrières" is located at 200 m in altitude in the south-west of the appellation. The presence of deposits of gypsum (plaster stone) nearby gave it its name. This Triassic rock played a major role in the formation of the Dentelles de Montmirail massif at the start of the Tertiary era. The soil of our plots (an islet of 8 ha) is made up of Oligocene clay sands covered with Triassic limestone scree. The moderate altitude, the south-western orientation of the plots, the particular composition of the soil (rich in clays and trace elements) and the wooded environment (Aleppo pines) deliver a "southern" expression of the appellation with Provençal aromas (pines, garrigue, aromatic plants) and salinity.

### Winemaking

Manual harvest took place between 22 September and 2nd October followed by manual sorting and full destemming. A 25-day maceration period. 16 months maturation in ½ muids (600l) and oak barrels (228l). Bottled at the estate on 5th April 2022. 3,206 bottles .

### Service & food pairing suggestions

Ideal with grilled red meats, leg of lamb with herbs, game in sauce, or simmered dishes such as boeuf bourguignon. Open a few hours before serving between 13° and 15°C. (55,5°-59°F). Optimum drinking window: 2024-2035.

### AWARDS

96 Défaut 01/2023

95 Jeb Dunnuck 01/2023

\*\*\*(\*) Drink Rhône 11/2021