



## Gigondas

2014

"Violets and raspberries perfume this soft, pretty wine full of sun-kissed berry and cherry flavors." – Wine Enthusiast, March 2018"



### Vintage

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity. A generous harvest which commenced on the 12th September 2014 with the Syrah.

### Grape varieties

60% Grenache, 40% Syrah

### Terroir

Grenache grapes come from ancient gravelly terraces bordering the Ouvèze river (Quaternary period) at the West of the appellation (strength, fruitiness and spicy notes). The Syrah is produced in the "Pourra" sector at the East, on a soil of limestone and marl from the Cretaceous period (freshness and minerality).

### Winemaking

Entirely manual harvesting, followed by full destemming and crushing. Stabilised temperature-controlled fermentation at 30°C. 28 days of maceration with pumping-over and rack-and-return for the Grenache and punching down and rack-and-return for the Syrah. The Syrah is then aged in 275-liter Laurus oak barrels (new barrels and 1-year barrels) for 15 months.

Production: 19 078 bottles

Bottling date: 23 June 2016

### Agreements & Services

Duck breast with green pepper sauce

Roasted pigeon from La Lance mountain (Drôme department)

Serve at around 13°/15°. Recommend opening an hour before serving.

Best enjoyed between 2017 and 2023

### AWARDS

**91 pts** Wine Advocate

**93 pts** Decanter

**15,5/20** Jancis Robinson

**90 pts** Wine Enthusiast

**\*\*\*** John Livingstone Learmonth

**91 pts** Vinous