



Gigondas

2015

"In a fresh and structured style, this great vintage delivers a beautiful aromatic range: black fruits (cherry, raspberry, blackcurrant), garrigue and licorice"



Vintage

Thanks to ideal weather conditions right up to the harvest, the sanitary state of the grapes and yields were excellent. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years. Harvest started on the 14th Sept. 2015.

Grape varieties

55% Grenache, 45% Syrah

Terroir

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

Winemaking

Entirely manual harvesting followed by full destemming and crushing. Fermentation temperatures are controlled at 30°C. 27 days of maceration.

Production: 13 944 bouteilles, 565 magnums et 40 jéroboams
Bottled on the 6th of July 2017

Service & food pairing suggestions

Roasted rack of lamb

"Bigorre" black pork's stew

Serve at 14-16°C. Open ideally 1h before serving

Optimum tasting: 2018 - 2028

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AWARDS

13,5/20 Bettane & Desseuve 06/2023

93 pts Jeb Dunnuck

91-93 pts Vinous

16/20 Anthocyanes

90-92 pts Wine Advocate