



Gigondas

2019

"Lots of dark, peppery fruits, roasted herbs, and floral notes define the nose, and it hits the palate with full-bodied richness, a round, seamless mouthfeel, and enough density and structure to evolve for over a decade." Jeb Dunnuck, 25 January 2022."



Vintage

The year 2019, with its so particular climatic conditions, once again offers us a great vintage. In fact, thanks to the significant water reserves from the heavy rains of autumn 2018, the vineyard perfectly resisted the summer drought. September, with its sunny days and cool nights, ensured harmonious development of the grapes, leading to a perfectly ripe and healthy harvest. The exceptional quality of the vintage is confirmed on tasting, with remarkably fruity red wines and a seductive velvety texture.

Grape varieties

55% Grenache, 45% Syrah

Terroir

The Grenache vines are planted in the gravelly terraces bordering the Ouvèze river (Quaternary Period) in the western part of the appellation which provides richness, fruit and spicy notes. The Syrah vines are located in the 'Pourra' sector, in the heart of the Dentelles de Montmirail mountains. This is the eastern part of the appellation where the soil is primarily limestone and marl from the Cretaceous Period at around 400 m. in altitude, providing freshness and minerality.

Winemaking

Entirely manual harvest around September 11th with full destemming and crushing. Fermentation temperatures are maintained around 30°C with 28 days of maceration. 50% of the cuvée is matured in 275lt French oak Laurus barrels for 15 months.

Bottled on July 3, 2019: 6172 bottles, 182 magnums, 10 jeroboams produced.

Service & food pairing suggestions

A gastronomic wine that pairs well with typical southern French sauces, game and red meats, which will bring out the wine's full-bodied notes.

Best served between 13 and 15°C, open ideally 1 hour before tasting - Optimum maturity: 2022 - 2030

AWARDS

93 pts Vinous

94 pts Jeb Dunnuck

93 pts Decanter

91 pts Wine Spectator

**** John Livingstone Learmonth

16.5+/20 Jancis Robinson

