



Gigondas

2020

"Intense, luminous ruby colour. The seductive nose exudes aromas of garrigue on a hot summer's day. The palate is full-bodied and balanced with notes of Espelette pepper complemented by a touch of peppermint. The fine, elegant tannic structure is enveloped in red fruit. The finish is long and persistent. (Tasting 03/10/2025)"



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

60% Grenache, 35% Syrah, 5% Mourvèdre

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 10th with full destemming and crushing. Fermentation temperatures were maintained around 30°C, with 28 days of maceration. 55% of the cuvée is matured in new, 1-year-old and 2-years-old 275lt French oak Laurus barrels for 15 months.

Bottled on July 1st, 2022: 14 605 bottles produced.

Service & food pairing suggestions

Enjoy it with thinly sliced cured ham (pata negra), grilled lamb chops with thyme, a sun-ripened vegetable tian or Provençal tomatoes.

Best served between 13 and 15°C, open ideally 1 hour before tasting

Optimum maturity: 2025 - 2035

AWARDS

91 pts Wine Advocate 03/2023

93-95 pts Vinous 01/2023

**** John Livingstone Learmonth 02/2020