

Gigondas

2021

"Intense garnet colour, earthy red. Expressive nose with notes of blackcurrant, garrigue and cedar. Structured and full-bodied on the palate, with good length. Persistent finish with spicy, elegant and warm flavours. (Tasted on 27/02/2026)."



AWARDS

90 pts Wine Enthusiast 05/2025

Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are remarkably elegant, revealing pure expressive fruit, and silky-smooth tannins, with beautiful fruit notes.

Grape varieties

Grenache, 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 15th with full destemming and crushing. Fermentation temperatures were maintained around 30°C, with 28 days of maceration. 50% of the cuvée is matured in new, 1-year-old and 2-years-old 275lt French oak Laurus barrels for 13 months.
Bottled on June 23rd, 2023 : 6 238 bottles and 196 magnums produced.

Service & food pairing suggestions

Enjoy it with confit beef cheek, green lentils served with beef shank, or ratatouille.
Best served between 13 and 15°C, open ideally 1 hour before tasting
Optimum maturity: 2026 – 2032

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.