

GIGONDAS 2019



BLEND

95% Grenache, 5% Mourvèdre

TERROIR

Altitude parcels located mainly on terraces near the Dentelles de Montmirail.

Selection of eighty years to centenaries Grenache. Mourvedre are above eighty years old.

WINE MAKING

100% destemmed.

Hand harvesting with parcel sorting

Cold start fermentation to favor the soft diffusion of tannins and aromatic compounds without extraction of vegetal aromas.

The grapes are co fermented in tanks and, after malolactic fermentation, aged in tronconiques wooden vats .

AGEING POTENTIAL 3 to 10 years

SERVICE 14/15°C

FOOD PAIRING

Grilled lamb - Roasted Quails with raisins - Venison with cranberries - Risotto with mushrooms.



Swirls of black raspberry ice cream and dark chocolate combine in Vignon's 2019 Gigondas, a blend of 95% Grenache and 5% Mourvèdre from numerous small parcels dotted around the appellation. Matured in a large wooden vat, there's no apparent oak aromas or flavors, just the purity of old-vine fruit, creamy tannins, ample concentration and a bright, vibrant—and long—finish. With its combination of intensity and tension, it should drink well for a decade or more.



Last of the 2019s, the 2019 Gigondas offers a more reserved, medium-bodied, elegant style, with pretty notes of savory red and black fruits, peppery herbs, dried flowers, and obvious minerality. Medium-bodied, elegant, finesse-driven, and lengthy on the palate, it's a beautiful wine that will benefit from a year or so in bottle and drink nicely for a decade.



Tasted blind. Slightly shy on the nose currently. Attractive palate with pretty firm and hefty tannins at the moment - nice sweetness and a rounded finish. There is a good level of freshness here that keeps it zippy and engaging. Needs a few years to settle but will give pleasure over the coming years. Drink 2023 - 2028



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