

GIGONDAS 2019



ASSEMBLAGE

95% Grenache, 5% Mourvèdre

TERROIR

Plus de 30 parcelles d'altitude situées sur des éboulis calcaires sur les contreforts des Dentelles de Montmirail.

Vignes âgées entre 80 et 100 ans.

VINIFICATION

Eraflage total.

Les cépages sont vinifiés conjointement en cuves puis, après la fermentation malolactique, élevés en cuve bois tronconiques.

POTENTIEL DE GARDE 3 à 10 ans

TEMPERATURE DE SERVICE 14/15°C

ACCORDS METS ET VINS

Baron d'agneau à la broche- Cailles rôties aux raisins -
Chevreuil aux aïelles - Risotto d'épeautre aux champignons.



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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