

Les Couversets



Les Couversets, Gigondas

AOC Gigondas, Vallée du Rhône, France

A wine of character, rich and elegant.



PRESENTATION

The name Les Couverset is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

LOCATION

The origin of the name Gigondas is the subject of two hypotheses :

1. The first theory suggests that it derives from "gignit undas", meaning "emerged from the waters", reflecting the mountainous terroir that conceals a massive underground reservoir.

2. The second theory, rooted in Latin, proposes "jucunda", which translates to "joyful". It could be inspired either by Jucundus, the first owner of the place, or by its pleasant location and the hunting pleasures in the vicinity. Alternatively, it might allude to the joy of wine itself.

The cultivation of vines dates back to antiquity. While the creation of the first vineyards is attributed to veterans of the second Roman legion, the discovery of vats for storing wine provides another clue. Notably, the oldest written mention of a Gigondas vineyard dates back to the 12th century.

Gigondas was the first Côtes du Rhône Villages to achieve the status of a Cru on January 6, 1971 .

TERROIR

On the appellation, the terroirs consist of large alluvial terraces with rocky red clay, originating from the Mindélien period, extending to the foothills of the Dentelles de Montmirail. Their high permeability facilitates rapid drainage of the plots. These soils, rich in clay, are characteristic of great cru terroirs

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

service temperature around 18°Celsius.

AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

Deep purple color. Aromas of black fruits, leather, and subtle spices. Silky on the palate with powerful tannins. Excellent length



FOOD PAIRINGS

Leg of lamb, truffle dishes. Red meats in sauce.

