



## Gigondas Red

AOC Gigondas, Vallée du Rhône, France

A WINE OF CHARACTER AND TERROIR, BUT ELEGANT



### PRESENTATION

Since 2006, the Quiot Family, charmed by the Dentelles de Montmirail and its products of character, owns the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and few hectares of Beaume-de-Venise.

"Respectful of achievement but rich of our wine-maker knowledge, we have adopted this land whose singularity fits in with all our others properties, in the same line of tradition, quality and adaptation."

### LOCATION

The origin of the name Gigondas: two hypotheses.

The first one: he would pull it out of gignit undas, "emerged from the waters", like this mountain terroir concealing a gigantic underground reservoir.

The second one: of Latin origin, jucunda, which means "happy" and would be inspired either by Jucundus, the first owner of the place, or by its pleasant position and the pleasures of the surrounding hunting... or even the pleasure of wine itself.

The cultivation of the vine goes back to antiquity. If the veterans of the Second Roman Legion are credited with creating the first wineries, the discovery of vats for storing wine is another clue. We then note that the oldest written mention of a Gigondas vineyard is from the 12th century. Gigondas is the first Côtes du Rhône Villages to reach the rank of Cru on January 6th 1971.

### TERROIR

In the appellation, the terroirs are made up of large alluvial terraces of stony red clay, of Mindelian origin, which extend to the foot of the Dentelles de Montmirail. Their high permeability allows rapid drying of the plots. These soils, rich in clay, are characteristic of the terroirs of great vintages.

On the domaine, we have 3 terroirs: clay and limestone molasse; alluvium with exploded pebbles; safres and sandstone.

### WINEMAKING

Partial de-stemming. Vatting time : 3 to 4 weeks. MLF and maturing in oak for a proportion.

### VARIETALS

Grenache noir, Syrah, Mourvèdre

### SERVING

Not too fresh in order to let the fullness and richness of its aromas express itself.

### AGEING POTENTIAL

5 to 10 years, 10 to 15 years

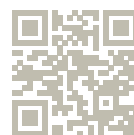


### Château du Trignon

Chateau du Trignon (attention accueil saisonnier uniquement), 84190 Gigondas  
Tel. 0490837355 - vignobles@jeromequiot.com  
www.famillequiot.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



**TASTING**

Gigondas offer a rich bouquet, with fine, fruity and spicy aromas and a sunny color ranging from ruby to dark garnet. The nose reveals a bouquet of red fruits and very ripe black fruits. On the palate, the Gigondas is full-bodied with a fleshy attack. The Grenache Noir releases all the expression of its power in this shimmering red wine with marked tannins, a structured body and a great aptitude for aging. Syrah and Mourvèdre reinforce their garnet color and spice up their aromas.

In our Gigondas, Château du Trignon, you will find more precisely:

**VISUAL APPEARANCE**

Bright ruby.

**AT NOSE**

Grilled note, mocha, garrigue.

**ON THE PALATE**

Fresh and powerful attack. Wide and complex structure. Delicate woody finish.

**FOOD PAIRINGS**

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

**REVIEWS AND AWARDS**

"VINTAGE 2015 - Intensive, feine rote Frucht von Kirschen, Pflaumen und Feigen, Noten von Orangen, Garrigue und dezenter Würze; reizvolle würzige Aromatik, viel Körper und Struktur, edle Tannine, sehr gute Länge. / Intense, fine red fruit of cherries, plums and figs, notes of oranges, garrigue and subtle spice; attractive spicy aromas, lots of body and structure, noble tannins, very good length. / Fruits rouges intenses et notamment cerises, de prunes et de figues, notes d'oranges, de garrigue et d'épices subtiles; arômes épicés gourmands, beaucoup de corps et de structure, tanins nobles, très bonne longueur."

**MEININGER - FRANKREICH SPEZIAL 2020, 10/03/2020**

86/100

VERY GOOD

"VINTAGE 2015 - 86 POINTS - VERY GOOD"

**WEIN-PLUS, 13/02/2020**

"VINTAGE 2015 - Mid purple starting to brick slightly, powerful red fruit kirsch nose with gamey overtones, ripe fleshy red fruits with gamey, savoury palate; firm structure with crisp frame."

**Bart Feys, The Buyer, 16/12/2019**

JAMES SUCKLING.COM

92/100

"VINTAGE 2015 - 92 POINTS - A very rich palate that offers dark berries and a wealth of ripe, plush, blue-plum and blueberry flavors. The palate has a juicy, sumptuous feel and a rich, suave tannin build. Drink or hold."

**James Suckling, 24/10/2019**



90/100

"VINTAGE 2015 - 90 POINTS - The 2015 Gigondas shows baking spices and red fruits on the nose, hinting at cherries. It's medium to full-bodied with silky but dry tannins fanning out across the palate, like a dusting of cinnamon and clove. It should drink well for 5-8 years."

**Joe Czerwinski, Wine Advocate, 07/11/2019**

**GOLD OUTSTANDING**

"VINTAGE 2015 - GOLD OUTSTANDING AWARD"

**International Wine & Spirits Competition 2018, 07/11/2019**

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90-92/100

"VINTAGE 2015 - 90-92 POINTS - Brilliant violet. Ripe dark berries and pungent flowers on the expansive, spice-accented nose. Juicy and seamless in texture, offering appealingly sweet black raspberry and cherry liqueur flavors that flesh out and take a darker turn with air. Shows a lively mineral note on the gently tannic finish, which leaves a sweet boysenberry note behind."

**Vinous, 07/11/2019**



92/100

"VINTAGE 2015 - 92 POINTS - Trignon's Gigondas excel in warm vintages, so the 2015 Gigondas is a no-brainer, offering attractive notes of earth and dried spices layered over cherry fruit and a hint of garrigue. It's full bodied and velvety but remains fresh through the long, open-knit finish."

**Robert Parker, Wine Advocate, 07/11/2019**

BRONZE

"VINTAGE 2015 - BRONZE MEDAL - MEDAILLE DE BRONZE"

**HONG KONG INTERNATIONAL WINE AND SPIRITS COMPETITION, 07/11/2019**



90

"USA - VINTAGE : 2013

Bright-Ruby. Sexy, mineral-accented aromas of ripe red berries, lavender and peppery spices show very good clarity. Silky, seamless raspberry and floral pastille flavors and nicely concentrated and sharply focused, and a hint of smokiness comes up on the black half. At once rich lively, finishing with lingering spiciness and gentle tannic grip."

**Vinous, 30/11/2018**



13.5-14.5 POINTS - RATING : 13.5 - 14.5

"VINTAGE : 2013

Ce vin à la couleur bien soutenue dévoilé un nez sauvage mais avec une belle persistance. La bouche attaque tout en soyeux et affiche un beau volume. Du relief et une belle intensité pour ce Gigondas du Château du Trignon qui en fait s'impose plus par son énergie que par son élégance."

**La Revue du Vin de France, 11/12/2018**

4 ETOILES - 4 STARS

"VINTAGE 2013 :

Bright purple colour. Has a lifted red and dark berry nose with a hint of licorice and dark olives. The palate is fresh and vibrant, the fruit ripe but poised. Has firm but refined tannins on the finish. Good length and persistence. It is elegant in style."

**DRINK RHONE LIVINGSTONE, 11/12/2018**



2 ETOILES - 2 STARS

"VINTAGE : 2013

Grenache, syrah, mourvèdre et cinsault, un quatuor classique et gagnant pour les Quot, qui signent un superbe Gigondas dans un millésime pourtant bien compliqué. Un vin complet et complexe, qui délivre de puissants arômes de fraise des bois, de cassis, de réglisse, de romarin et d'épices. La bouche, longue, dense, suave et concentrée, est mise en valeur par des tanins fins et veloutés. De l'ampleur et du style. Apogée suggéré : 2017-2023. Suggestion d'accord gourmand : noisettes d'agneau aux truffes."

**Le Guide Hachette des Vins, 11/12/2018**

BRONZE MEDAL

"Vintage 2012:"

**HONG KONG Wine & Spirit International competition (Cathay Pacific), 11/11/2016**



## 3.5 étoile

"vintage 2012 - (vat/casks - tasted on december 2013) dark red, purple. Has a warm, soaked fruits and garrigue make-up on the nose, a plump aroma of local richness, a strike of licorice. The palate starts on discreetly muscular, packed red fruit that delivers baked notes late on, the fruit compressed there. Very young, and quite forceful from within. Late salty notes liven it. Solid quality Gigondas. From 2016. 2026-27"

**LIVINGSTONE, DRINK RHONE -, 01/12/2013**

## 90 points

"Vintage 2012- Bright ruby-red. Ripe and expressive on the nose, displaying deeply pitched black and blue fruit aromas and a hint of cracked pepper. Broad, sappy and smoky in the mouth, offering sweet blackberry and cola flavors with a hint of spicecake. The blackberry note resonates on the smooth, clinging, seemingly tannin-free finish. This assertively fruity wine would be a good ringer in a blind flight of New World Grenache-based bottlings."

**JOSH RAYNOLDS, INTERNATINAL WINE CELLAR, 01/11/2015**

## SILVER MEDAL

"VINTAGE 2012: COMPETITION"

**IWSC 2017, 19/06/2017**

## 15

"Vintage 2012 - The nose is fruity, gourmand, relatively full and offers a slight freshness. It reveals notes of plum cream and crushed boysenberry associated with slight hints of black cherry, liquorices as well as a discreet hint of toasted oak/chocolate hint and a very discreet hint of thyme (after aeration on the glass). The palate is fruity, mineral, tight, fresh, sleek and offers a slight tension, a slight suavity as well as fat. In the mouth this wine expresses notes of plum, crushed blackberry, black cherry and slight notes of chocolate associated with slight hints of zan as well as a discreet hint of clove. Tannins are well-built. Good length. There are slight touches of dark chocolate on the persistence."

**Vert de Vin, 16/01/2017**



## 91

"Considerably more lush and expansive than the 2013, the 2012 Gigondas offers a rich mouthful of cherry and briar-tinged fruit. It's plump and supple, with savory notes of meats and earth on the finish, giving it extra appeal. It's drinking well now and should continue to do so for a least 3-4 years."

**Robert Parker, Wine Advocate, 13/11/2018**

## SILVER MEDAL

"VINTAGE 2012"

**International wine Challenge, 18/05/2017**

## Suit with black Angus / faux filet de bo

"Vintage 2010 - Video

Dans le cadre d'un Partenariat entre Inter rhône et Gastronomie-tv, la chaîne des grands chefs de cuisine; notre Gigondas Château du Trignon 2010 a été choisi pour accompagner un faux filet de boeuf Black Angus réalisé par le chef 2 étoiles Michelin, Dimitri Droisneau, de la Villa Madie à Cassis."

**Dimitri Droisneau (Cusine) 2 étoiles Michelin, gastronomie-tv.com, 02/09/2014**

