Jérôme Quiot, Gigondas 2023

AOC Gigondas, Vallée du Rhône, France

A powerful and flexible Gigondas at the same time...

PRESENTATION

Our « Hommage à Jérôme Quiot » are wines which, by their fruity side are approachable to many amateurs. They put forward their characteristics of the appellation they belong to. We chose to make these wines "Pleasure Wines" combining the terroirs tradition and a fruity trend for a wise and relaxed consumption.

LOCATION

Slopes shaped by human hand to provide a welcoming home for the vines. Nestled at the foot of the Dentelles de Montmirail, which deep roots nourish those of the top of the appellation, Gigondas harbors wonders. . The grey limestone soils resulting from it provide unique and well-structured terroirs. These in turn produce red wines with aromas of brandied fruit, developing over time into earthy, truffled notes, while the complex, shimmering rosés display notes of red fruits, almonds, and spices.

TERROIR

Well-exposed slopes that benefit from the micro-climate in the Trignon Valley. Grabel and limestone scree.

WINEMAKING

Hand-harvesting and partial de-stemming. Pumping over twice a day and temperature control.

VARIETALS

Grenache noir, Mourvèdre, Syrah

AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

Dark crimson colour. Dark berry, leather and light spice aromas.Silky on the palate with powerful tannins.Excellent length.

FOOD PAIRINGS

Serve it at 16-17°C with, for example, duck with olives.

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