

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## GIGONDAS



### DETAILS OF PRODUCTION

The village of Gigondas was a winegrowing area up until the time of the phylloxera epidemic. As a consequence of the disaster, Gigondas chose to turn towards olive growing. However, following the “Black Frosts” in 1956, Gigondas reverted to winegrowing, re-planting high quality vineyards, gaining A.O.C. acknowledgement in 1971.

The soil of this A.O.C. covers sandy molasses, clay or old alluvial deposits with shingles. Grapes are hand-harvested at maturity and vinified in the traditional way with daily pumping-over. A part of the wine is aged in oak casks before being blending with the other part. aged from 12 to 16 months before bottling.

### TASTING NOTES

Great ruby-red colour. A powerful and fine nose with aromas of strawberry jam and pepper. On the palate the attack is floral, tannic and spicy.

### HOW TO SERVE

Serve with grilled or roasted meats. Also excellently matched to cheese platters.

*“The 2015 Gigondas from Chapoutier is Grenache dominated (there’s some Syrah in the blend as well) and was raised all in concrete tank. It has the telltale Gigondas nose of sandalwood and cedary spice, as well as terrific black raspberry and plum fruit, medium to full-bodied richness and fine, polished tannin. It’s a ripe, downright sexy Gigondas that shines in the vintage. 91 points”*

JEB DUNNUCK, JEBDUNNUCK.COM, 19TH OCTOBER 2017  
GIGONDAS 2015

[www.chapoutier.com](http://www.chapoutier.com)

#### VINTAGE

2015

#### STYLE

Red

#### BLEND OF GRAPES

Grenache

Syrah

Cinsault

Mourvèdre

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

14%

