

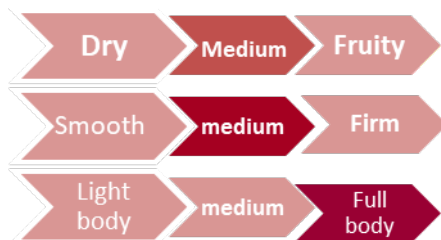
Source de Montmirail Gigondas

Full-bodied, powerful neighbour of Chateauneuf du Pape. Stewed plums and dates, with a savoury, tangy note of aniseed and white pepper, lingering beautifully on the finish.

Food match: At best with a robust or spicy dish - beef or lamb stew, spicy beans/ Moroccan dishes. Or steak!

What's special about this wine?

- Gold Gilbert & Gaillard 2017
- 92 points, Wine Advocate.
- This is a special 'limited edition' parcel that we found.



Like to know more?

- Gigondas is one of 17 'Crus' of the Rhône valley. It lies to the north-east of Châteauneuf du Pape.
- Varietals: Mostly Grenache and Syrah, with some Mourvedre.
- The wine is named after the mountain range, Dentelles de Montmirail, which provides morning shade, thereby lengthening the ripening period for Grenache, which gives slightly more tannin.
- Gigondas typically gives aromas of fruity kirsch that mellow with time to give woody notes (this wine is un-oaked). It can also have dried fruits and wild woody herbs. It ages well.
- The name Gigondas is said to come from Jocundas, the name of the first landowner, who was a veteran of the Roman 2nd Legion.



*Keenly-priced wines, straight
from the vineyard*