



Grape Variety GUID Card

Grenache noir : originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

Syrah : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.

Mourvèdre : this grape variety, originally from Spain, ripens late and produces wines which are intense and powerful yet show great finesse. It is particularly suitable for maturing and ageing in oak if the maturity is well managed.

Gigondas

LOCATION : This wine comes from parcels located on Gigondas' terraced slopes, facing directly north, at the foot of the famous Dentelles de Montmirail.

VINEYARDS AND TERROIR :

The old Grenache, Syrah and Mourvèdre vines are planted on fairly poor, calcareous-marl soils, resulting in late ripening grapes and powerful wines

GRAPE VARIETIES : Grenache noir (50%) Syrah (40%) Mourvèdre (10%)

PRODUCTION:

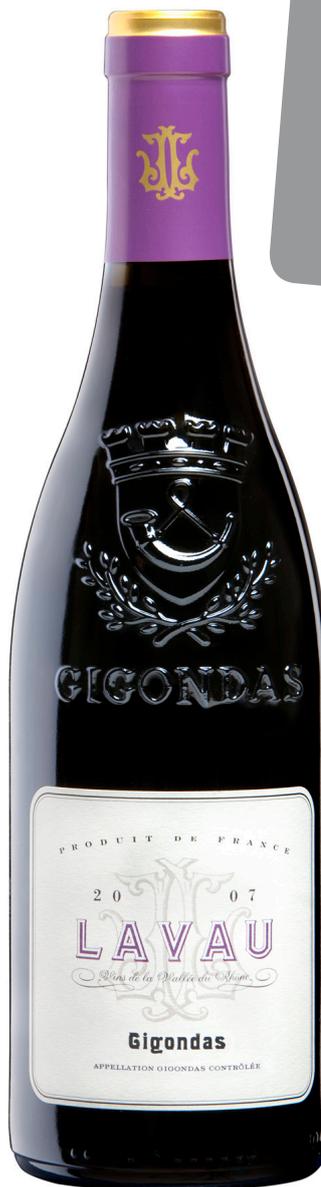
The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 28 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 55% of the wine is aged in vat, and 45% in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine

TASTING NOTES:

Deep on the nose with pronounced spicy aromas (pepper, nutmeg), typical of the appellation and which accentuate the aromas of blackcurrants and raspberry jam. On the palate, the wine shows a solid yet nicely coated structure, volume and superb length.

SERVING AND FOOD PAIRINGS :

Serve at 17-18°C to allow the wine to express its full complexity. Decanting before serving would also be beneficial. This Gigondas can be paired with guinea fowl, coq au vin, a beef stew or casserole, and other prepared dishes, even if spicy or highly seasoned.



The 2013 Vintage.....

This vintage was affected by extensive "coulure" (failure of the fruit to set) on the Grenache Noirs, due to the cold, wet weather in spring, before and during the flowering. Fewer grapes, harvested at the usual date, with lovely quality thanks to a glorious summer which enabled the grapes to reach full maturity.

Find out more on our
website
www.lavau.fr

