

Gigondas

« Combe Sauvage »



The story: The place called Combe Sauvage is a place almost hidden from the world, wild, secret. Previous generations were not mistaken: the vines flourish in this valley and offer the best: a Gigondas that tells the story of the majesty and beauty of its terroir.

Grapes : 75 % Grenache noir - 10 % Mourvèdre - 5 % Syrah - 3 % Cinsault
2 % Clairettes Roses.

Terroir: In the heart of the Dentelles de Montmirail, at high altitude (400 m), soil of black slate, and chalky deposits.

Age of Vine: 60 years old.

Area: 6 ha.

Viticulture: Organic farming. Traditional Gobelet pruning. Ploughing. Compost of sheep for soil life.

Winemaking: Hand harvested. Selective picking of grapes. De-stemming. Indigenous yeasts. Maceration during 3 weeks. Pumping over and treading. Matured 12 months in concrete tanks.

Tasting: Garnet color with purplish reflections. Nose of fragrant Garrigue herbs (rosemary, thyme). The palate is lively, and peppery, with black fruits and spicy aromas. The tannins give a remarkable density.

Wine and food pairing: Spicy dishes: tajine, pepper steak, couscous, duck breast with Espelette pepper, paella, lamb curry

Aging capacity: 8 to 10 years.

Awards:

2022 : noted 89-91 Wine Advocate

2020 : BRONZE medal at Vignerons Indépendants contest

2019: 90 Jeb Dunnuck

2017: 93 - 95 Wine Advocate – 92 Decanter