

Gigondas 2005

PRODUCER - DOMAINE LES PALLIERES

COUNTRY - FRANCE

REGION - SOUTHERN RHONE

TASTING NOTES

This wine has an aroma of sweet and lively fruit, sprinkled with a handful of roasted herbs. There is a rather reserved quality to the fruit that follows on the palate, with some attractive cherry and redcurrant character, with a nice, warm, baked edge which doesn't override everything else in the mouth. It has an elegant presence, freshness and style. There is a slight note of animal to it, but on the whole the fruit is lovely and quite pure. Great character and fine potential.

WINEMAKING NOTES

Grenache Noir, Syrah and Cinsault (coplanted), Clairette, Mourvèdre.

Grapes are hand-picked, with stringent double sorting at the vine. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature-controlled concrete and wood vats. Pneumatic pressing, then systematic malolactic fermentation. In vats for the first 10 months, then in foudres for a further 10-12 months. Bottled unfiltered at 20 months. Marketed at 2 years.

TECHNICAL DETAILS

Cellar Notes - 2012-2040

Alcohol 14.5%

Available in 75cl, 37.5cl and Magnum sizes



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