

# **GIGONDAS ROUGE TRADITION**

<b>PRODUCER:</b>	<b>Domaine du Terme</b>
<b>REGION:</b>	<b>Southern Rhone, France</b>
<b>APPELLATION:</b>	<b>AOC Gigondas</b>
<b>VINTAGE:</b>	<b>2014</b>
<b>BLEND:</b>	<b>80% Grenache, 15% Syrah, 5% Mourvedre</b>
<b>USE OF OAK:</b>	<b>100% Oak Barrels</b>
<b>AGING:</b>	<b>12 Months in tank, 6 months on oak, 18 months in bottle</b>
<b>AGE OF VINES:</b>	<b>50 years average</b>
<b>PRODUCTION</b>	<b>17,000 bottles</b>



## **VINIQUE COMMENT**

This for us was a real find and just incredible value! A small, forth generation family estate, combining traditional values (long bottle aging before release) and newer methods, with a more organic approach in the vineyard and strict yield controls to enhance quality. Careful vinification is producing wines of the highest class. Rich, full and wonderfully smooth, with considerable aging potential, this is really a very elegant wine!

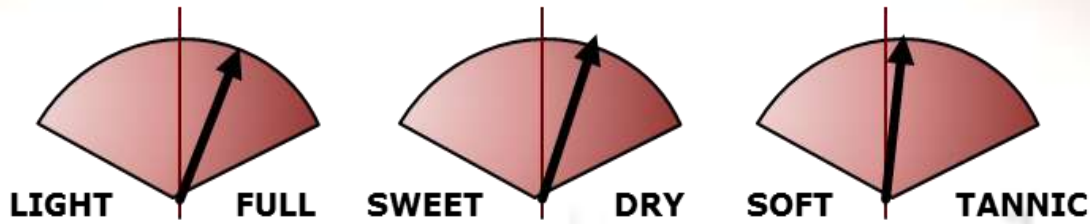
## **CHARACTERISTICS**

Medium, dense red, with purple tinges in the glass. On the nose there are classic black fruits, strong cassis, earthy notes and hints of wild spices. In the mouth the flavors are full and round. Blackberries dominate the fruit flavours, with pepper and spice overtones. The tannins are sweet and well integrated and combining with the acidic balance, this gives a very long finish. Slightly lighter and more approachable than most Châteauneuf du Papes of the same vintage and a fantastic match for barbeques and grilled meats. This wine will age very well and will improve even further over the next few years.

## **THE WINERY**

The overall owner happens to be the Major of Gigondas (it is not a big place!), but it is his oenologist trained daughter, Anne-Marie, that has taken over the running of the vineyard and cellar and is really making things happen. The estate has just 11 Ha in Gigondas as well as vines in Sablet and Vacqueyras, but Gigondas is where the heart is and the cellar. There are lots of traditional values here and this small estate has a very loyal local following (80% of their production is sold locally through their shop in the village), but more care in the vinification and hard work in the vineyard is really raising the quality bar. We think that this is an estate to really watch over the next few years as it puts itself at the top of AOC Gigondas pecking order, but still at a fabulous price!

## TASTE CHARACTERISTICS



## HARVEST AND VINIFICATION NOTES

Manual harvest and sorting at the vine. 80% de-stemming only to increase the duration of maceration: 22 days for the Grenache and 32 days for the Syrah on average. Primary fermentation in concrete tanks that can reduce heat transfer and continuous temperature control. Duration closely mapped to specific densities. Regular Pumping over during fermentation and punching down in a textbook manner. Maturing is in enamel tanks for 1yr then 6-8 months in oak barrels to soften the tannins. Blending, filtration and bottling follow before a further three years of storage before sales.

## REVIEWS AND AWARDS

**CONCOURS DE PARIS 2016 – Gold Medal**

**VINIQUE SCORE, JUNE 2017 – 92/100**

**ROBERT PARKER, DEC 2013 – 89-92/100**

*"Even better, the 2012 Gigondas is a smoking effort that-s made from a tank-aged blend of Grenache, Syrah and Mourvedre. Possessing plenty of dark fruit, spring flowers, crushed rock-like minerality and hints of garrigue and underbrush, it is medium-bodied, fresh and focused, with notable purity of fruit. It should end up being an outstanding wine with over a decade of longevity.*

*This tiny Gigondas estate covers just 8 hectare and is run by the father/daughter pair of Rolland and Anne-Marie Gaudin. These are classic, well-made and traditional efforts."*