Domaine La Font de Notre Dame, AOP Gigondas 2021

FPB95262021

2022 Vintage

IWC Bronze
2023

Boutinot France

— Rhône, France

On the lower reaches of the rocky limestone Dentelles du Montmirail, the higher and cooler vineyards of Gigondas can produce reds which add a welcome mineral structure to generous southern Rhône Grenache. Domaine la Font de Notre Dame's Gigondas, made by Frédéric and Boris - the 'Roux brothers of wine' - is a wonderful example of why this Cru, sanctioned in 1971, is so highly regarded.

Production

Based at the foot of the Dentelles de Montmirail, Domaine Font de Notre Dame is run by two brothers, Frédéric and Boris Roux. They produce only red wines from their 30 hectares of vineyards, which are spread over six southern Rhône appellations: Côtes du Rhône, Côtes du Rhône-Villages Sablet, the cru of Lirac and Rasteau and 7ha in Gigondas where they both live. One of the higher southern Rhône appellations (along with Vaqcueras and Beaumes de Venise) Gigondas was, in 1971, the first Co□tes du Rho□ne Villages appellation to be awarded Cru status. Its vineyards rise from the Ouvèze river to the west, the Trignan to the north and up the rocky ridges of the Dentelles de Montmirail (to the East and South) to an altitude of 500m. Soils vary greatly but can be broadly grouped as limestone scree over marl (as in the Roux's vineyards), various sandstones and clays on the mid-slopes and gravel stones and alluvial silt towards the river-bank. The stonier topsoils allow easy run off for rainwater to be retained in the red clay subsoils which nourish the vines in the drier months. Most vineyards are bathed in morning sun; sheltered by the Dentelles and with a mainly northerly aspect. Grapes mature more slowly and the harvest is later than other appellations; the extra time being highly suited Gigondas' dominant variety of Grenache Noir. Font de Notre Dame's Gigondas is a blend of Grenache (of course) with a small proportion of aromatic Syrah and Mourvèdre fermented in traditional 20hl concrete vats (the winery houses 8 in total). The wine is matured for 12 months in French oak before release in the regulation appellation bottle, embossed with a coat of arms featuring the 15th century hunting horn of the family of Orange (past patrons of Gigondas) and an olive branch marking the return of plots, planted after phylloxera with olive groves, to vineyards once more.

Tasting note

Garrigue aromas with a slight mint note on the nose. Silky and balanced, with good fruit character and ripe tannins. 2019 is considered as one of Gigondas' finest vintages.

Food Match

Venison casserole, roasted duck leg and a selection of root vegetables would pair well, with ratatouille or pan fried wild mushrooms ideal meat free options.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vin De France

Winemaker:
Samantha Bailey

Grape Varieties:
Mourvèdre 10% Syrah 10% Grenache Noir 80%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560012467