Les Crus du Sud, AOP Gigondas 2023

FPB9824EU2023

Maison Boutinot

— Rhône, France

Specially selected by Julien Dugas, Domaine Boutinot winemaker, les Crus du Sud is our handcrafted selection of wines from the Southern Rhà´ne.

Production

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 Rhà´ne Grenache. This highly-regarded Cru was sanctioned in 1971. One of the higher southern Rhà´ne appellations (along with Vaqcueras and Beaumes de Venise) Gigondas was, in 1971, the first Coì,tes du Rhoì,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. A blend of Grenache with a small proportion of aromatic Syrah and Mourvèdre fermented in traditional 20hl concrete vats. 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

Generous and rich, this wine has a deep, dark cherry core. Chocolatey notes lead through to plush, velvety tannins and a subtly sweet-spiced finish.

Food Match

The wine will match well with roasted duck leg, a selection of roasted root vegetables or beautiful cheese plateau.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Gigondas

Grape Varieties:
Grenache Noir 70%, Mourvèdre 15%, Syrah 15%

Suitable for:
Vegan

Bottle Barcode:
3430560015645