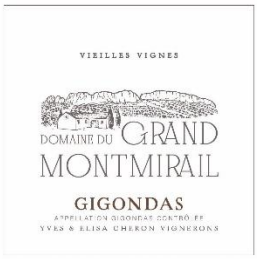
Serge Doré Selections, Ltd.
MERCHANT OF SIGNATURE WINES

Domaine du Grand Montmirail « Vieilles Vignes »

2023 · GIGONDAS AOC

Old vines in a natural amphitheater beneath the Dentelles de Montmirail, from a family of Burgundian origin now entering its fifth generation.

THE STORY



Domaine du Grand Montmirail has been shaped by the Chéron family, originally from Burgundy, across four generations. Denis Chéron established the estate's presence in Gigondas after relocating from Burgundy in the 1960s; today it is led by Yves Chéron, grandson of a Gevrey-Chambertin vigneron and trained in Beaune, who has refined the estate's identity around precision, balance and authenticity. Serge Doré Selections has worked directly with Yves for over 25 years, one of our longest-standing producer relationships.

Yves is gradually passing the estate to his daughters: Elisa now leads the winemaking and Juliette the communications, carrying the family's philosophy into a fifth generation.

Burgundian precision, Southern Rhône soul.

THE VINEYARD — BENEATH THE DENTELLES

The vineyard forms a natural amphitheater at the foot of the Dentelles de Montmirail, the limestone cliffs that make this one of the most striking landscapes of the Southern Rhône. Planted at up to 365 meters, with full southern exposure, shelter from the Mistral and cool nights, the vines keep remarkable freshness and balance.

The soils are among the most ancient in the appellation: Grenache and Syrah grow on clay rich in limestone scree from the Dentelles, dating to the Jurassic some 140 million years ago, while the old Mourvèdre vines are rooted in decomposed black marl some 154 million years old. Yields are kept naturally low, around 25 hl/ha.

Appellation	Gigondas AOC, Southern Rhône
Grapes	60% Grenache, 30% Syrah, 10% Mourvèdre
Soil	Jurassic clay and limestone scree; black marl for Mourvèdre
Vine Age	Grenache 55+ years; Syrah and Mourvèdre about 35 years
Yield	About 25 hl/ha
Élevage	18–24 months in underground concrete tanks
GPS	44.126089, 5.033168 · Single Estate

WINEMAKING & AGING

The vineyard is hand-harvested, with complete destemming for precision and purity, and vinification takes place in stainless-steel tanks to preserve the clarity of the fruit. The wine is then aged 18 to 24 months in the estate's underground concrete tanks, allowing for integration, depth and balance while keeping the purity of the old-vine fruit and the freshness of the Dentelles.

TASTING NOTES

Spicy, savory red and black fruits on the nose, with leather, pepper and classic Provençal garrigue in the background. The palate is medium- to full-bodied, with a concentrated, layered mid-palate, ripe tannins and a great finish. Built to age, it should drink beautifully for ten to fifteen years.

FOOD PAIRING

Serve at 16 to 18°C (61 to 64°F). Grilled meats, lamb, game, Mediterranean cuisine and aged cheeses.

CRITICAL RECOGNITION

Jeb Dunnuck — 94 points (2023). “Spicy, savory red and black fruits, leather, and pepper, with that classic Provençal garrigue in the background… I'd be thrilled with a case in the cellar.” Drink 2026–2041.

The 2022 vintage. Jeb Dunnuck 93 (“a ripe, perfumed, complex profile… You could do a lot worse than having a case of this in the cellar”); Decanter 93; International Wine Report 93; Vinous 92; JamesSuckling.com 92; The Wine Advocate 90.

WHY THIS WINE

Gigondas is one of the most structured and expressive appellations of the Southern Rhône, known for wines that combine power, depth and aging potential. Domaine du Grand Montmirail's Vieilles Vignes brings together altitude, old vines and a unique amphitheater terroir: the 2023 earns 94 points from Jeb Dunnuck, building on a 2022 praised at 90 to 93 points by six critics, from a family Serge Doré Selections has partnered with for over 25 years.

Altitude, old vines and a family we have trusted for 25 years.

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