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MERCHANT OF SIGNATURE WINES

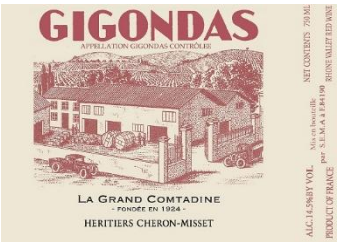
# La Grand Comtadine

## Gigondas · Héritiers Chéron-Misset

**2022 · GIGONDAS AOC**

*A balanced wine, between tradition and modernity, power and elegance: Gigondas from the Chéron family's historic cellar, founded in 1924.*

## THE STORY




The Grand Comtadine cellar was built in 1924. In 1960, two Burgundians, Paul Misset and his son-in-law Denis Chéron, settled there and brought their winemaking knowledge to the local growers of the Dentelles de Montmirail. The name on the label, Héritiers Chéron-Misset, "the heirs of Chéron and Misset," honors that founding partnership.

Today Yves Chéron and his daughter Elisa, the fifth generation, carry it on, working hand in hand with dedicated local growers. Of Burgundian origin, the family draws its inspiration from the culture of Pinot Noir, seeking finesse and the true expression of each terroir. Serge Doré Selections has worked directly with Yves for over 25 years.

***A Burgundian family, a century-old cellar, the heart of Gigondas.***

## THE VINEYARD — GIGONDAS

The Gigondas appellation lies entirely within a single commune, some 1,250 hectares on the foothills of the Dentelles de Montmirail, whose cliffs shelter the vines from the Mistral. The vineyards around the Grand Comtadine predate the phylloxera crisis of the 1860s.

This single-estate cuvée comes from clay-limestone soils at about 120 meters, from Grenache vines around 50 years old and Syrah and Mourvèdre around 25 years old, kept to about 35 hl/ha. Old-vine Grenache brings power and structure, Syrah tannins and spice, Mourvèdre herbal notes.

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| **Appellation** | Gigondas AOC, Southern Rhône |
| **Grapes** | 60% Grenache, 30% Syrah, 10% Mourvèdre |
| **Soil** | Clay-limestone; altitude about 120 m |
| **Vine Age** | Grenache about 50 years; Syrah and Mourvèdre about 25 years |
| **Élevage** | Subterranean concrete tanks; no oak |
| **Alcohol** | 14.5% |
| **GPS** | 44.158738, 4.987336 · Single Estate |

## WINEMAKING & AGING

The aim is the pure expression of the terroir. The grapes are harvested by hand, sorted in the vineyard and again at the winery, and completely destemmed, then fermented with their own yeasts. A five-day cold maceration is followed by a long vatting of about 25 days in temperature-controlled tanks, then a gentle pneumatic pressing. The wine ages several months in subterranean concrete tanks, with no oak. In 2022, a season of drought and heat, constant work in the vines and patience at harvest brought the grapes to full maturity.

## TASTING NOTES

A deep garnet color. Rich and savory, the nose offers dark crushed fruits, blackberry, black plum and very ripe cherry, with dark chocolate, coffee, dried spices, a touch of vanilla and leather. The palate is deeply concentrated yet supple, with great balance, supple tannins and lively acidity. Aging potential of about ten years.

## FOOD PAIRING

Serve at 16 to 18°C (61 to 64°F). Beef, lamb, duck, all types of game and spicy dishes.

## CRITICAL RECOGNITION

**International Wine Report — 94 points (2022).**

**Jeb Dunnuck — 92 points (2022).**

**Wine Enthusiast — 95 points, Editor's Choice (2019).**

**The Wine Advocate — 91 points (2019).**

**Guide Hachette des Vins (2021).** Praised for its finesse, length and tight, savory tannins.

## WHY THIS WINE

Gigondas is one of the great crus of the Southern Rhône, known for wines of power and depth. La Grand Comtadine offers it with a Burgundian touch: old Grenache, clay-limestone soils, natural yeasts and no oak, for a wine that balances concentration and finesse. Made by the Chéron family, heirs to nearly a century of history at the foot of the Dentelles, it is classic Gigondas, praised at 94 points by International Wine Report for the 2022.

***Between tradition and modernity, power and elegance.***

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