



DOMAINE DU GRAND MONTMIRAIL GIGONDAS-Le Côteau de Mon Rêve 2017 Single Vineyard

ORIGIN
RHÔNE

APPELLATION
Gigondas

SINGLE VINEYARD
Latitude N 44°8'45.922
Longitude E 5°1'59.404
Altitude: 300 Meters
50 and 25-year-old
vines planted in red
clay alluvial deposits
with high scree
content

BLEND
75% Grenache
20% Syrah
5% Mouvèdre

FARMING
Low yields
Hand-harvested and
hand-sorted.

WINEMAKING
Gravity-flow

Concentrated, balanced and refined: “Le Côteau de Mon Rêve” offer a rich bouquet with fine, spicy aromas, and a sun-drenched ruby color. The nose unveils a bouquet of red fruits (cherries, crushed strawberries) and ripe black fruits (blackberry, blackcurrant, and blueberry). It develops wild notes that evoke woodland and truffles. In the mouth, Domaine du Grand Montmirail “Le Côteau de mon Rêve” is medium bodied with a fruity attack. Its terroir is so complex that it produces aromas from prunes and figs, to white pepper, scrub, thyme, and liquorice. It ages well and becomes more refined over time.

On 59 acres of AOC Gigondas hillsides and terraces on the southern slope of the Dentelles du Montmirail cliffs, predominantly Grenache vines (aged 50+ years) along with Syrah and Mourvèdre (20-year vines) are planted in red clay soils with a high proportion of rocky stones. They benefit from a sunny Southern exposure and are sheltered from the blistering Mistral wind by the cliffs, which form a natural amphitheater. The high altitude of the vineyards (1300ft) means cool fresh nights to counter the heat.

ACCOLADES FOR
2017 The Wine Advocate – 96 points
2017 Jeb Dunnuck – 95 points
2016 The Wine Advocate – 92 points
2015 International Wine Report – 93 points
2015 Wine Enthusiast – 92 points

