

LA GRAND COMTADINE

AOC GIGONDAS 2018

Single Estate – GPS 44.158738, 4.987336



ORIGIN

Southern Rhône, France

APPELLATION

AOC Gigondas

VINEYARD

50-year old Grenache vines;
25-year old Syrah & Mourvèdre vines.

Altitude: 120 Meters

BLEND

60% Grenache

30% Syrah

10% Mourvèdre

WINEMAKING

Hand-harvested grapes, de-stemmed & sorted in the vineyard and again at the winery. Long-vatting for 25-days to maximize extraction in temperature-controlled tanks.

AGING

Aging is done in subterranean cement tanks for several months before bottling.

TECHNICAL INFORMATION

14.5% Alc. |

Heritiers Misset-Cheron's 2018 AOC Gigondas 'La Grand Comtadine' is a medium to full bodied wine that is a picturesque example of a classic Gigondas. The nose is full of black raspberries, cassis, cracked pepper, and violets as the palate explores a terrific purity in its expression of fruit straight through the finish. This vintage is forward and seductive and can be enjoyed for at least the next decade.

2018's Rhône Valley season began with rains that rejuvenated the vineyards after the long drought from the previous vintage. It triumphed through a wetter June, which led to an incredibly successful harvest.

Located in the Rhône region in southeastern France, the winery of La Grand Comtadine was built in 1929 and had two adjacent hectares of vineyards. The origin of the vineyards on and surrounding the property predate the devastating 1860's blight of Phylloxera. The upkeep of the vineyards was further affected by economic hardship, the First World War and its aftermath.

AOC GIGONDAS is renowned for the breathtaking massive granite cliffs of Dentelles de Montmirail. The cliffs shelter against the blistering Mistral wind and the vines enjoy a sunny Southern exposure at relatively high altitude, which keeps them cool at night to counteract the hot days. This all contributes to the wine's characteristics. Old-vine Grenache produces power and structure; the Syrah contributes tannins and spicy notes and Mourvèdre contributes herbal notes. Blending these three varietals gives the wine a concentration of aromatics and flavor.

Denis Cheron, originally from Burgundy's Côtes du Nuits, fell in love with the region and its potential and bought La Grand Comtadine in the 1960's. Using his knowledge of Burgundian winemaking practices, Denis improved the conditions of the vineyards. His efforts were rewarded with healthy, quality grapes that had developed finesse and showed the terroir in the glass. Today Yves, Denis's son, has implemented rigorous vine management, lower yields, hand-harvesting and sorting and equipped the winery with state-of-the-art equipment. The results are wines of quality in lower quantities and that are incredibly representative of their Gigondas terroir. Yves Cheron's knowledge of vines and love for the Rhône region is manifested in the refined elegance he creates in his Gigondas.

ACCOLADES

2018 Wine Advocate – 90 Points

2018 Wine Enthusiast – 93 Points

2018 Wine Enthusiast – 92 Points

"In this wine, heady whiffs of sun-scorched garrigue lend a distinctly Provençal air to plump, penetrating plum and cassis. A luminous, unoaked blend of Grenache, Syrah and Mourvèdre, it's a perfumed wine balanced by brisk acidity and ripe, framing tannins. At peak now–2030." –W.E.

