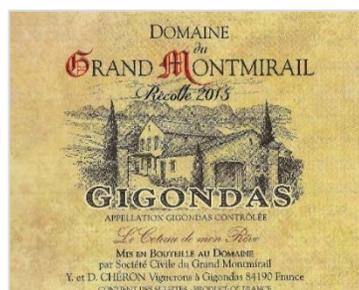


DOMAINE DU GRAND MONTMIRAIL

« Le Côteau de Mon Rêve » 2019

GIGONDAS

Single Vineyard - GPS 44 8.45922, 5 1.59404



ORIGIN

Rhône Valley

APPELLATION

Gigondas

SINGLE VINEYARD

Altitude: 300 Meters
50 and 25-year-old vines
planted in red clay alluvial
deposits with high scree
content

Altitude: 300m

BLEND

75% Grenache
20% Syrah
5% Mourvèdre

FARMING

Low yields
Hand-harvested and hand-
sorted.

WINEMAKING

Gravity-flow

TECHNICAL INFORMATION

15% Alc. |

This single vineyard cuvée, Le Côteau de Mon Rêve 2019, opens with a nose full of fresh truffle, the seductive touch of rose petals, and preserved black plum and cherry. The mouth spicy with a gorgeous mineral undertone, and a pure expression of black fruit. The finish is extended with its fresh acidity and dense tannins.

The 2019 Rhône Valley vintage challenged its winemakers. The winter was mild, and continued into a dry spring, which lead to an early budbreak. It was then met with an unexpected cold snap and a strikingly hot summer. However, Domaine du Grand Montmirail was able to pass mother nature's tests with such a concentrated, balanced, refreshing cuvée.

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

2019 Wine Advocate – 94 points

2019 Wine Enthusiast – 94 points

“Whiffs of freshly dug truffle and rose petals lend seductive perfume to preserved black plum and cherry in this unctuous blend of Grenache (75%), Syrah (20%) and Mourvèdre (5%). It's a spicy, smoky sip with a gorgeous mineral undertone but it's quite pure in black fruit, too. Fresh acidity and a dense layer of tannins extend the finish. Best now–2030.”
-W.E.

