LA GRAND COMTADINE
AOC GIGONDAS 2019
Single Estate – GPS 44.158738, 4.987336

ORIGIN
Southern Rhône, France

APPELLATION
AOC Gigondas

SINGLE 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 2019 AOC Gigondas 'La Grand Comtadine' is a full experience. Its nose is powered with black cherries and plums as the palate has an expansive, powerful adventure. The finish is long with incredibly soft tannins and undeniably wonderful acidity.

The 2019 Rhône Valley vintage challenged its winemakers. The winter was mild, and continued into a dry spring, which lead to an early bud break. It was then met with an unexpected cold snap and a strikingly hot summer. However, they were able to pass Mother Nature's tests with such a concentrated, balanced, refreshing cuvée.

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
2019 Wine Advocate – 91 Points
2019 Wine Enthusiast – 95 Points-Editor's Choice
"Pristine blackberry and raspberry flavors are edged by veins of crushed stone and sun-dried garrigue in this blend of Grenache, Syrah and Mourvèdre. While stunning in youth, it's a deeply concentrated wine held upright by brisk acidity and firm, gripping tannins. It is ready to drink but should evolve beautifully through 2030 and hold further still." –W.E.