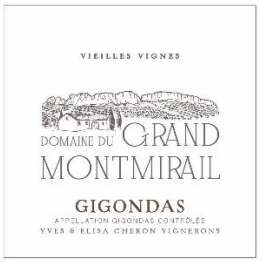
Serge Doré Selections, Ltd.
MERCHANT OF SIGNATURE WINES

Domaine du Grand Montmirail « Vieilles Vignes »

2022 · GIGONDAS AOC

Old vines in a natural amphitheater beneath the Dentelles de Montmirail, from a family of Burgundian origin now entering its fifth generation.

THE STORY



Domaine du Grand Montmirail has been shaped by the Chéron family, originally from Burgundy, across four generations. Denis Chéron established the estate's presence in Gigondas after relocating from Burgundy in the 1960s; today it is led by Yves Chéron, grandson of a Gevrey-Chambertin vigneron and trained in Beaune, who has refined the estate's identity around precision, balance and authenticity. Serge Doré Selections has worked directly with Yves for over 25 years, one of our longest-standing producer relationships.

Yves is gradually passing the estate to his daughters: Elisa now leads the winemaking and Juliette the communications, carrying the family's philosophy into a fifth generation.

Burgundian precision, Southern Rhône soul.

THE VINEYARD — BENEATH THE DENTELLES

The vineyard forms a natural amphitheater at the foot of the Dentelles de Montmirail, the limestone cliffs that make this one of the most striking landscapes of the Southern Rhône. Planted at up to 365 meters, with full southern exposure, shelter from the Mistral and cool nights, the vines keep remarkable freshness and balance.

The soils are among the most ancient in the appellation: Grenache and Syrah grow on clay rich in limestone scree from the Dentelles, dating to the Jurassic some 140 million years ago, while the old Mourvèdre vines are rooted in decomposed black marl some 154 million years old. Yields are kept naturally low, around 25 hl/ha.

Appellation	Gigondas AOC, Southern Rhône
Grapes	60% Grenache, 30% Syrah, 10% Mourvèdre
Soil	Jurassic clay and limestone scree; black marl for Mourvèdre
Vine Age	Grenache 55+ years; Syrah and Mourvèdre about 35 years
Yield	About 25 hl/ha
Élevage	18–24 months in underground concrete tanks
GPS	44.126089, 5.033168 · Single Estate

WINEMAKING & AGING

The vineyard is hand-harvested, with complete destemming for precision and purity. Vinification takes place in stainless-steel tanks to preserve the clarity of the fruit. The wine is then aged 18 to 24 months in the estate's underground concrete tanks, allowing for integration, depth and balance while preserving the purity of the old-vine fruit. In 2022, one of the hottest and driest seasons the Southern Rhône has known, the estate's altitude and cool nights helped preserve its signature freshness.

TASTING NOTES

The nose is expressive and complex, revealing fresh red berries, black fruits and layered spice. On the palate, the wine is round and generous, with fine, silky tannins and a well-balanced structure. The finish is long, elegant and persistent, combining richness with freshness.

FOOD PAIRING

Serve at 16 to 18°C (61 to 64°F). Grilled meats, lamb, game, Mediterranean cuisine and aged cheeses.

CRITICAL RECOGNITION

Jeb Dunnuck — 93 points.

Decanter — 93 points.

International Wine Report — 93 points.

Vinous — 92 points.

JamesSuckling.com — 92 points.

The Wine Advocate — 90 points.

WHY THIS WINE

Gigondas is one of the most structured and expressive appellations of the Southern Rhône, known for wines that combine power, depth and aging potential. Domaine du Grand Montmirail's Vieilles Vignes brings together altitude, old vines and a unique amphitheater terroir, delivering a wine of depth, balance and authentic Rhône character, praised at 90 to 93 points by six critics, from a family Serge Doré Selections has partnered with for over 25 years.

Altitude, old vines and a family we have trusted for 25 years.