



HERITIERS MISSET-CHERON LA GRAND COMTADINE AOC GIGONDAS

ORIGIN

Southern Rhône, France

APPELLATION

AOC Gigondas

VINEYARD

35 hl/ha of 50-year old Grenache vines; 25-year old Syrah & Mourvèdre vines

BLEND

60% Grenache; 30% Syrah; 10% Mourvèdre

WINEMAKING

Hand-harvested grapes, destemmed & 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.

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.

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.

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.

Yves Cheron's knowledge of vines and love for the Rhône region is manifested in the refined elegance he creates in his Gigondas.

ACCOLADES

2016 Wine Advocate – 93 Points

