



Le Pas de Montmirail, AOC Gigondas, Rouge, 2018

AOC Gigondas, Vallée du Rhône, France

"Gigondas comes from the Latin Jucunditas, which means... Joy! Not surprising considering the feeling of well-being that came over me when I tasted this wine. A delight. One of the most prestigious vintages of the Rhone Valley in a wonderful expression. " - Jérémie Léone, Sommelier

PRESENTATION

Nestled in the heart of the Dentelles de de Montmirail massif, Gigondas is one of the finest crus of the Rhone Valley. Le Pas de Montmirail comes from selected high-altitude terroirs with limestone soil on the surface and clay soil deeper down. This accounts for the wine's elegance, as well as its powerful, generous side.

TERROIR

The terroirs that produce our Gigondas consist mainly of limestone soil with a clay subsoil, which accounts for the wine's rich character.

VINIFICATION

All grape bunches are destemmed and the wine is fermented traditionally with temperature control and pigeage (punching down the cap). The wine is stays on the skins in vat for 15 days.

VARIETALS

Grenache, Syrah, Mourvèdre

15 % VOL.

SERVING

Best decanted and enjoyed at 16-18°C. Enjoyable young, but will improve for 5-8 years.

TASTING

Light garnet color with purple reflections. Floral nose with notes of dried flowers, roses, peonies. In the mouth, it is smooth and fresh. A satiny structure, a lacey touch cohabit with a beautifully intense aromatic concentration. One finds with pleasure the noble flowers, some sweet spices, fruits macerated in alcohol but without excess heat. A balance on greediness and distinction. Open 1 hour before serving at around 16°C.

FOOD PAIRINGS

This satin mouth feel, let's respect it for the harmony. Confit of beef chuck and baker's apple, for the fondant, the smooth texture. Duck parmentier with hazelnut flakes for the play of textures. For the vegans: veggie cannelloni, spinach, oyster mushrooms, tomato and tofu. Complexity in this dish, but a soft texture: all the ingredients for a love marriage!

REVIEWS AND AWARDS

Robert Parker
WINE ADVOCATE

90-93/100

"Marked by scents of black tea and stone fruit, the 2018 Gigondas Pas de Montmirail is an impressively elegant offering from this cooperative cellar. It's full-bodied yet silky and almost delicate in texture, then finishes creamy and intense, with licorice overtones."

Joe Czerwinski, Wine Advocate





16,5/20

"Tank sample. Tasted blind. Mixed red and black fruit, feathery tannic weave, medium body, moderate length. Slight liquorice and leather flavours adding complexity to the finish."

Richard Hemming, Jancis Robinson



90-92

Josh Reynolds

"Vivid ruby. Spice-accented aromas of ripe cherry, boysenberry berries and potpourri are given vivacity by a smoky mineral element. Alluringly sweet red/blue fruit and lavender pastille flavors pick up suggestions of allspice and white pepper that build on the back half. Delivers a suave blend of power and finesse and finishes with superb clarity and sneaky, harmonious tannins."

Vinous

