



Rhonéa - Le Pas de Montmirail, AOC Gigondas, Rouge, 2020

AOC Gigondas, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to express the best of each appellation in a fruity, expressive style with silky tannins. Each cuvée is immediately enjoyable. The final blend is carried out with Chefs "Disciples d'Escoffier", so that wine & gastronomy can be best paired.

TERROIR

Parcels selected in the "Grand Montmirail" and "Trois Yeux" areas, in the Dentelles de Montmirail, on calcareous soils.

WINEMAKING

Grapes are destemmed and fermentation is made under controlled temperature. Punching down of the cap. The wine stays on the skins for 15 days.

VARIETALS

Grenache, Syrah, Cinsault

15 % VOL.

SERVING

16-18°C.

TASTING

Light garnet color with purple reflections. Notes of dried flowers, roses, peonies on the nose. Smooth and fresh mouth with a velvety structure.

FOOD PAIRINGS

Confit of beef chuck; roasted lamb; veggie cannellonis

REVIEWS AND AWARDS

Wine Spectator

91/100

"A complex red with impressive depth, showing supple cherry and fleshy plum flavors encased in iron. Gains intrigue from crushed herbs and bright anise accents. Beautifully approachable now, thanks to the silky tannins, yet this is built to go the distance."

Wine Spectator





90/100

"Bright violet color. There are lush black and blue fruits on the deeply scented nose. [...] it's not lacking energy in its jammy boysenberry and cherry-cola flavors. Closes warm and smooth, with lingering spiciness and gentle tannic grip."

Vinous

JEB DUNNUCK

90/100

"A blend of Grenache, Syrah, and Mourvèdre, the 2020 Gigondas Le Pas De Montmirail shines for its up-front aromatics and complexity. Red and black fruits, spice, garrigue, and peppery nuances all emerge from this medium-bodied, supple, elegant Gigondas that's perfect for drinking through 2030."

Jeb Dunnuck, Jeb Dunnuck

