



## Rhonéa - Le Pas de Montmirail, AOC Gigondas, Rouge, 2021

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

### SERVING

Best decanted and enjoyed at 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

*Jancis Robinson*  
JancisRobinson.com

15.5/20

"Brooding dark nose, cassis, liquorice and cinnamon. A rounded and ripe mouthfeel with supple tannins, good freshness. Attractive and easy-going style, voluptuous and appealing."

Jancis Robinson

**JEB DUNNUCK**

89-91/100

"The 2021 Gigondas Le Pas De Montmirail is charming, with medium-bodied aromas and flavors of spice, violets, and flowers as well as plenty of ripe strawberry fruits."

Jeb Dunnuck, Jeb Dunnuck



John Livingstone-Learmonth  
The Cradle of The Rhône

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John Livingstone Learmonth

