



Le Pas de Montmirail, AOC Gigondas, Rouge, 2023

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

RHONÉA, as the name suggests, is the trusted choice for Rhône Valley wines. Our Artisans winegrowers & winemakers have been committed since 1925 to bring you the best from our vineyards & let you taste more than just wine, but the quality & authenticity of our terroirs.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Parcels selected in the "Grand Montmirail" and "Trois Yeux" areas, between 300 and 500m high, on calcareous soils in the Dentelles de Montmirail.

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 noir, Syrah

SERVING

14-16°C.

TASTING

The nose is complex and full of aromas: black & red fruits, spices... Ripe red fruits and soft spices are present on the mouth with very velvety tannins.

FOOD PAIRINGS

Red meat, lamb, roasted vegetables and aromatic cheeses.

