



## 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.

