



RED

This Cuvée is fully in keeping with our region's terroir and winemaking methods. Aged in foudre (large oak casks) as in the past, the wine is beautifully balanced on the palate. Epitomising our cellar master's expertise it combines power and elegance with great virtuosity.

No contractual illustration. Available in 2017.

› CRU GIGONDAS ›



› ETHIC & FAIR

Growing grapes organically is important, but saving the planet is even more so! Our artisan winegrowers therefore decided to deepen their commitment by joining the Vignerons en Développement Durable («Winegrowers for Sustainable Development») association. Rhonéa is fully responsible for their wines from the vine to the glass and committed to ethical and equitable practices.



› GRAPE VARIETIES**

Grenache & Syrah



› TERROIR

Nestled at the foot of the Dentelles de Montmirail, Gigondas produces some marvellous wines. Our vines grow on steep terraces up to 400 metres in altitude.



› WINEMAKING & AGEING METHODS

This cuvée is based on two criteria: respect for tradition and precision winemaking. Our cellar master has produced a powerful, complex wine exemplifying the magic of Gigondas.



› TASTING NOTES

The complex bouquet of black and red fruit also reveals subtle spicy aromas. The wine starts out quite full-bodied, going on to show velvety tannin that gives the wine an expression of great smoothness. Beautiful fresh long aftertaste.



› SOMMELIER'S SUGGESTIONS

Idéal with pork, braised meats, roasts and chocolate cake. Best enjoyed at 16-18°C and will age well for 5 years.



› AWARDS

BRONZE	<i>Decanter</i>	2017
Vinalies Price	<i>Vinalies Nationales</i>	2015
89/100	<i>Wine Spectator</i>	2015
89/100	<i>Vinous</i>	2015
16+/20	<i>Jancis Robinson</i>	2015