

LES DENTELLES

THE CARDS IN HAND

Nature

Just before the Dentelles de Montmirail at the foothills of its limestone ridges, this terroir gives rise to warm and powerful wines. These west facing slopes benefit from the effects of the Mistral winds.

The hand of man

Grenache thrives in this terroir and dominates the blend, complemented by Mourvèdre and Syrah. The vines are gobelet trained and the average yield is 30 hl/ha. Manual harvests and aging in barrels and casks

Character and potential

Organoleptic profile: a touch more civilized and less wild than some of its neighbors, this intensely fruity wine offers notes of kirsch, pepper and undergrowth. Depth and indulgence! These wines are characterized by their volume, structure and aging potential.

OUR AMBITION

Vision

Edouard Guérin: 'Nature is kind to us in this terroir and I work with a variety of different parcels depending on the health conditions of the fruit. This enables me to minimize my interventions in the cellars.

The fermentations start off at controlled temperatures and then I allow them to rise - whilst watching carefully of course - up until they reach the right stage of evolution.'

Profile

I look for elegance and generosity in a Gigondas. This terroir has a unique potential and plenty to offer.

Tasting notes

'Excellent aromatic expression combining fruit, undergrowth and roasted, smokey notes. A very refined wine.'

KEY POINTS

- In the heart of the Dentelles de Montmirai
- · Elegance and depth
- · Generosity
- · Cellaring potential



Soil types: Marls and limestone from the Jurassic and Cretaceous on a layer of scree Varietals: Grenache, syrah, mourvèdre Vinification: Manualharvests -Full de-stemming-Crushing and fermentation triggered at controlled temperatures of 15-18°C for 3 days before being left to rise naturally to 22-23°C. Ageing: 12 months in tuns and oak demi-muids. 10 % new oak Food & wine pairing: Red meats, game, 15-16°C Serving temperature:

3-5 years

Cellaring potential: