

Above: The Guigal family spent nearly 15 years restoring Château d'Ampuis, the iconic 11th century property perched on the banks of the Rhône river. For generations, the building has remained a symbol of the region and of the world-renowned vineyards which surround it.



Gigondas 2017

Gigondas, France

ESTATE

The more you learn about the Guigal family, the more astounding becomes their story. Their wines are the benchmarks for every Rhône appellation, and over the last thirty years they have become arguably the most lauded producer in the world. Year after year the Guigal family produces wines of exceptional quality that in all classes offer exceptional value.

WINE

Guigal's Gigondas is an incredible introduction to serious Southern Rhône reds, and a show-stopper at the price. In the hands of Guigal, the rich ripe fruit and savory character of the wine bursts with sheer pleasure, yet the wine displays terrific refinement, complexity, length and ability to age.

VINEYARD

Soils: The dry, stony slopes are mostly comprised of ancient alluvia, red clay, and gravel; the combination uniquely produces substantial wines that are deep in color, with flavors of ripe summer fruits and savory herbs. *Yields:* Average of 1.68 tons per acre, average age of the vines is 40 years

WINEMAKING

Grape Varieties: 70% Grenache, 20 % Syrah, 10% Mourvèdre

Fermentation: The wine sees a traditional lengthy maceration in stainless steel, punching down twice a day for good extraction

Aging: 2 years in oak foundres (50% new)

Alcohol: 15%

VINTAGE

Spring in the South was very wet, interrupting the flowering and causing significant crop loss (up to 40%). The Summer was stable and dry, however, leading into perfect autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies. The reds are classic – with ripe tannins, adequate but fresh acidities, and excellent concentration (due to the low crop). Guigal's 2017 Gigondas is rich and heady, with explosive aromatics, deep plummy flavors, and an excellent, long finish. It should improve for 10+ years in a cool cellar.



JEB DUNNUCK

"showing incredible complexity as well as a sexy, sunny, medium to full-bodied profile. Lots of spice, pine needle, garrigue, and earthy red and blue fruits define the bouquet, and it has classic Gigondas minerality. Give bottles 2-3 years after release and it should keep for 15 years or more." - J.D., 12/2019

