



# DOMAINE DU GRAND MONTMIRAIL

## « Vieilles Vignes »

### GIGONDAS

Domaine du Grand Montmirail's 'Vieilles Vignes' Gigondas manifests Yves Cheron's refined elegance that he creates in an appellation often perceived as rustic. This particular wine showcases this brilliantly, with Grenache bringing power, body and warmth to the wine, while Mourvèdre fleshes out the structure and Syrah supplies longevity.

The 2016 vintage is muscular and commanding, this bold, voluminous wine offers concentrated but pristine blueberry and plum flavors. It's creamy and expansive on the palate, its curves framed by soft, sinewy tannins and yielding acidity.

On 59 acres of AOC Gigondas hillsides and terraces, mostly Grenache vines (55+ years old) along with Syrah and Mourvèdre (25+ years old) are planted in red clay soils with a high proportion of rocky stones. They benefit from a sunny Southern exposure and are sheltered from the blistering Mistral wind by the cliffs, which form a natural amphitheater. The high altitude of the vineyards (1,300 ft.) means cool fresh nights to counter the heat. These natural conditions lead to a supple and elegant Gigondas wine.

Denis Cheron acquired the Domaine du Grand Montmirail after moving to the Southern Rhône in the 1960s from Burgundy's Côte de Nuits, where his son Yves was born and where he learned about winemaking with the delicate Pinot Noir grape. Yves took over operations in the 1980s and turned an old convent on the property into fabulously placed living quarters for the family. His philosophy is simple: small-production wines straight from the source. The domaine extends over hillsides and terraces of the Southern Rhone, including the appellations of Gigondas, Vacqueyras, and Beaufort de Venise.

#### ORIGIN

RHÔNE

#### APPELLATION

Gigondas

#### SINGLE VINEYARD

Latitude N 44°8'45.922  
Longitude E 5°1'59.404  
Altitude: 365 Meters  
55+ year old Grenache vines and 25+ year old Syrah and Mourvèdre vines planted in alluvial deposits on glacial terraces. High proportion of stones.

#### BLEND

60% Grenache  
30% Syrah  
10% Mourvèdre

#### FARMING

Hand-harvested;  
complete destemming.

#### WINEMAKING

Vinified in stainless steel tanks.

#### AGING

Grenache is aged in cement tanks for 3 years. 30% Syrah & Mourvèdre wines are aged in new oak barrels.

#### ACCOLADES

##### 2016 Jeb Dunnuck – 95 Points

“The finest wine ever from this estate is the 2016 Gigondas Vieilles Vignes, which is 60% Grenache, 30% Syrah, and 10% Mourvèdre that was destemmed and brought up in 30% new barrels. (The Grenache was brought up all in concrete.) It's an incredibly gorgeous, full-bodied, powerful yet elegant Gigondas that has rocking notes of plums, black raspberries, kirsch, spice, and new saddle leather literally soaring from the glass. With ultra-fine tannins, a silky, seamless texture, no hard edges, and a great, great finish, it's a wine to buy by the case.”

##### 2016 Wine Enthusiast – 93 Points

##### 2016 Wine Advocate – 92 Points

##### 2016 Vinous – 92 Points

