

DOMAINE DE L'ESPIGOUETTE GIGONDAS

TECHNICAL INFORMATION



CountryFranceRegionRhone

Sub-Region Gigondas

Producer Domaine de l'Espigouette

Vintage 2016

Composition 80% GRENACHE, 10% SYRAH, 10% MOURVEDRE

Certifications Certified Organic

Press 93 points Wine Spectator

WINEMAKER NOTES

Domaine de l'Espigouette is an organically grown vineyard that has been family run for four generations, and is located in the Rhone Valley of France. The estate is currently run by Bernard Latour, his wife, and his two sons Julian and Emilien; who carefully work the vineyard according to the climatic characteristics of vintage and different terroirs.

TASTING NOTES

Dark red in color; there is a grilled overlay to its Grenache red plum fruit, low-key herbs, and trace of crème de menthe and eucalyptus. Spicy on the palate, with prunes and raising. Assertive tannins.

VINEYARD

Syrah & Mourvedre vines aged at 30+ yrs; Grenache 60+yrs

VINIFICATION

Traditional style: no destemming, no fining or filtration; 12 – 18 months in old oak casks (foudres).

PRESS

"Pronounced in perfume, this supple red offers intense aromas of ripe black cherry and berry offset by a crush of stone and earth notes. It's full bodied, powerful and mouthfilling but framed by crisp red cherry acidity and chalky, persistent



tannins. Delicious already but should improve through 2030 and hold further." - 93 points, Cellar Selection, Anna Lee C. lijima, Wine Enthusiast