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### **GIGONDAS**

Appellation d'Origine Protégée



#### VARIETY

Grenache, Syrah, Mourvèdre.



#### **VINES**

Old vines on high-altitude terraces and alluvial plateau with northern exposure.

Organic growing



#### SOIL

Solid limestone, marl, and limestone gravel with a ferralitic clay matrix.



#### **FERMENTATION**

Stemmed clusters, fermentation with no added sulfur in uncoated concrete tanks, rack and return, pigeage (grape stomping) and maceration for at least one month.



#### AGING

Syrah in oak barrels for 18 months, Grenache and Mourvèdre in concrete tanks.

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91 2019

"The only red I was able to taste from the bottle, the 2019 Gigondas La Combe Des Marchands, showed beautifully, and 2019 was a great vintage for Gigondas. Tons of Provençal charm and character define this puppy, and it has both red and black fruits, notes of flowers and sappy garrigue, medium body, ripe tannins, and a great finish."

90-92 2020

"The 2020 Gigondas La
Combe Des Marchands
should be a small step up,
but it's largely in the same
style, with lots of Provençal
aromas and flavors,
medium to full body, a
good sense of purity, and a

great finish."

89-91 2021

"Lots of peppery garrigue, violets, and darker berry-like fruits emerge from the 2021 Gigondas
La Combe des
Marchands, a
medium-bodied, juicy, nicely balanced barrel sample. It has solid mid-palate depth and is going to drink nicely right out of the gate."

90-92 2022

"The 2022 Gigondas La Combe
Des Marchands should be
outstanding. Based on 70%
Grenache, 20% Syrah, and the
rest Mourvèdre, it has lots of
darker berry fruits, some
leather, peppery, and truffly
earth aromatics, medium body,
a nicely balanced, structured
mouthfeel, and a good finish. It
has plenty of those firm 2022
tannins but stays layered and
thoroughly enjoyable. It's going
to benefit from just a few years
in the cellar."



92/100 2020

"Brilliant violet color. Highly fragrant and focused on the nose, this wine displays an array of juicy red fruit and floral aromas with an allspice hint. Bright and energetic in the mouth, offering sappy cherry, black raspberry and lavender flavors with a deeper licorice note. Delicate tannins build steadily on a long, gently smoky finish that echoes the floral notes."



LA COMBE DES MARCHANDS

RED 750 ML



Gigondas, from the Latin *jocunditas* meaning "joy and rejoicing," is a north-facing village perched in the hollow of the Dentelles de Montmirail mountains. This part of Provence is filled with magical and enchanting spots: small valleys with cooler temperatures, remote dells, wild terraces surrounded by dense and bushy woods. The village of Gigondas lies at the intersection of several small roads, which made it an ideal place for the merchants, winemakers and market gardeners of yore to come together to sell their goods.

This delightfully fruity wine composed of Grenache, Syrah, and Mourvèdre captures all the mystery of this great terroir. It can't be explained by science, but in Gigondas, the wines, even the most mature ones, have notes of menthol, aromas of camphor, clove, small wild berries, even thyme. Combe des Marchands is no exception.

From the terroirs of Grand Montmirail and the Cône de la Font des Papes, the grapes are partly vinified in whole clusters and the juices patiently macerated and fermented in concrete tanks.

Grape stomping results in a gentle and long extraction, giving the wine powdery tannins. Syrah grapes are aged in barrels, and co-fermented Grenache and Mourvèdre mellow and bind in concrete tanks. After blending and a few months in the bottle, a colorful, joyful, intense wine dominated by black fruits and menthol with delicate notes of rose and poppy comes to life.

The whole is fleshy, dense with an unexpected freshness. A wine of luxury and lust, hands down.

**ROMAIN LEROY** 



"Idol of my life,
My torment, my pleasure,
Tell me if your craving
is equal to my desire"

Marceline Desbordes-Valmore - The Vow

