

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 ferrallitic 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.

JEB DUNNUCK

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 truffle 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 ».

JSI WINE
RATINGS
90 2022

« A generously fruity, juicy and well-balanced red showing notes of red berries, cherries and sweet spices. It's medium- to full-bodied with creamy tannins. From organically grown grapes ».

bettane +
desseauve
93 2022

« Avec son élevage ambitieux, parfaitement adapté à la matière du millésime, c'est un gigondas en puissance et avec une profondeur inédite pour la cuvée ».

Antoine Pétrus

bettane +
desseauve
94 2023



LA COMBE DES MARCHANDS

RED

750 &
1500 ML

A WORD FROM THE WINEMAKER

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

