

Gigondas `Cuvee Tradition` Dom. Gour de Chaule Organic 2023



Region

The Southern Rhone is home to many famous appellations with a great variety of soils and microclimates, though in general sees ideal growing conditions that are warm and dry, with the Mistral wind proving a defining feature. Grenache forms the backbone of southern Rhône blends, including Châteauneuf du Pape, Gigondas and Vacqueyras. With a range of varieties grown, the region sees a range of styles produced from quality red and white wines to the aromatic dessert wine Muscat de Beaumes de Venise.

Producer

Domaine du Gaour de Chaule was established at the beginning of the last century where it was split between the production of olives and vines. As the years progressed it became more focussed on winemaking and from the 1970s onwards the estate has been bottling and selling its own wines. The estate has 10 hectares planted predominantly with Grenache. The rest of the vineyards are planted with Syrah, Mourvedre and a little Cinsault for making rose.

Tasting Notes

A deep almost black colour, this Organic Gigondas offers an exceptionally concentrated nose of wild herbs, black olives and black fruits. It is rich and mouthfilling, with amazing weight of fruit on the palate and balanced by soft rounded tannins. Notes of blackcurrant, plum and pepper linger on the palate creating an exceptionally long finish.

Food

Accompany with game, red meats and powerful cheeses.

Technical Information

Country	France	Dry/Sweet Style	Not applicable
Region	Southern Rhone	Alcohol Content	14.5%
Grape(s)	Grenache (80%) Syrah (15%) Mourvèdre (5%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	Organic certified
Style	Robust	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Full bodied		
Sustainable	Yes-certified sustainable		



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