

Domaine Brusset

Gigondas Les Hauts de Montmirail 2023



RED STILL WINE



FRANCE



RHÔNE

TASTING NOTE

Appealing crimson wine from the much-loved Rhône village of Gigondas, in the shadow of the Montmirail mountains, this is chocolatey and dotted with blackberries; rounded and powerful yet easy to drink.

VITICULTURE

The grapes for this wine are 100% hand picked and vigorously selected for ripeness before the picking begins.

VINIFICATION

The grapes are crushed and destalked with no yeast added (the fermentation relies entirely on wild yeasts). The fermentation lasts for 15 days and the cap is punched down twice daily to aid the extraction of colour and tannin. The wine is then aged 60% in vats and 40% in 2 - 4 year old demi muids.

FOOD MATCHING

A thick, grilled T-bone tames the tannins and sings with the peppery fruit.

SIZE	75cl
VINTAGE	2023
ABV	14.5%
GRAPE VARIETIES	Grenache (55%), Mourvèdre (25%), Syrah (20%)
CLOSURE	Natural Cork
SKU CODE	30826123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.75
TOTAL ACIDITY	3.05g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	30826123