

Domaine Brusset

Gigondas Tradition Le Grand Montmirail 2023



RED STILL WINE



FRANCE



RHÔNE

TASTING NOTE

Lush red from this much-admired village in the southern Rhône, overflowing with black cherries and currants, all refreshed by a breath of liquorice.

VITICULTURE

Stony terraced vineyards on alluvions and molasse facing full south. Yields are low at 30 hl/ha.

VINIFICATION

The grapes are 100% hand-picked and carefully selected for ripeness. After crushing and destemming, fermentation relies solely on wild yeasts, lasting 15 days with the cap punched down twice daily for color and tannin extraction. The wine ages 60% in vats and 40% in 2–4-year-old demi-muids.

FOOD MATCHING

Grilled Cornish game hens, grilled porterhouse steaks with thyme and baked potato skins, peppered rib-eye steak, or peppered honey rack of lamb.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Grenache (70%), Cinsault (10%), Mourvèdre (10%), Syrah (10%)
CLOSURE	Natural Cork
SKU CODE	28966123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.69
TOTAL ACIDITY	3.04g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	28966123