

February 2023 Session Report

Session Theme: Gigondas

Date: 28.02.2023 Location: Xara Lodge

Menu:

• Chicken Consommé En Croute with Paysanne and Truffle Oil

Beetroot Gnocchi, Parmesan Snow, Horseradish and Goat cheese Espuma

Roasted Beef Ribeye with Potato and Beef Fritter, Baby Carrots, Truffle Garden, Thyme Jus

Ricotta & Lemon Bavaroise Pistachio Baklava, Strawberry, Tahini Cremeux

Food Scoring: 8.25/10

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aprtf	White	Château Mont Redon	Châteauneuf- du-Pape	2021	South Rhone	15.41	€29.66	Farsons	8
А	Red	Les Pimpignoles	Gigondas	2018	South Rhone	15.62	€23.60	Cru	9
В	Red	La Gille	Gigondas	2019	South Rhone	15.57	€26.00	Philippe Martinet	8
С	Red	L'Argnee	Gigondas	2016	South Rhone	15.74	€67.00	Philippe Martinet	8
D	Red	Château de Saint Cosme	Gigondas	2017	South Rhone	16.65	€38.55	Farsons	9
					Average	15.8		Average per member	1.24

Wine: Les Vins de Vienne Les Pimpignoles	Region: AOC Gigondas
Vintage: 2018	Varietal: Grenache 75%, Syrah 20% Mourvèdre 5%
Alcohol Content: 14.5%	Price: €23.60

Tasting Notes

Packed with concentrated red and black fruit (blackcurrant, redcurrant, plum), enhanced by notes of spice. Complex and refined, with silky tannins and a very long finish.

Description

Sarl Les Vins de Vienne was founded in 1996 by three vinters, Yves Cuilleron, Pierre Gaillard and François Villard, in the Rhône Valley. They make approximately 460,000 bottles of wine per year. This portfolio of wines is divided into four labels: Les Vins de Propriété, Les Archevèques, L'Amphore D'Or and L'Amphore D'Argent. Their Gigondas wines are made in partnership with other winegrowers in region. The distinction between these two brands is their styles — L'Amphore D'Or wines are typically structured, while those in the L'Amphore D'Argent range are fruitier.

The grapes for this wine come from terraced slopes facing southeast with pebbly river deposits. The average age of the vines is 30 years. Hand-picked and destemmed grapes are fermented with indigenous yeasts. Matured in French oak casks and concrete vats for 12 months. Can age 8 to 10 years. 93/100 points





Wine: Famille Perrin Gigondas 'La Gille'	Region: AOC Gigondas
Vintage: 2019	Varietal: : Grenache 60%, Syrah 40%
	Mourvèdre
Alcohol Content: 14.5%	Price: €26.00

Tasting Notes

It has a ruby-red colour. The nose of this wine is delicate and typical of Gigondas with aromas of pepper, liquorice and violet. On the palate, it offers a silky texture, very soft with delicate tannins and superb notes of small black fruit. 92/100 points

Description

Famille Perrin is a leading wine producer and négociant in the southern Rhône Valley. The business was established in early 1990s when scientist Pierre Perrin inherited the Château de Beaucastel estate, and today it makes wines from some of the region's most famous appellations, including Vacqueyras, Gigondas and Châteauneuf-du-Pape.

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas. Some old plots of Grenache planted on sand have pre-phylloxera vines. The grapes are manually harvested. Upon arrival in the cellar, the grapes are sorted, crushed and vatted. The fermentation is quite long and the extraction is done by manual punching down. The maceration stage is long as this allows the softening and refining of the tannins. This results in a very delicate wine. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.



Wine: Famille Perrin L'Argnee Vieilles	Region: AOC Gigondas
Vignes	
Vintage: 2016	Varietal: Grenache 100%
Alcohol Content: 14.5%	Price : €67.00

Tasting Notes

The nose is of pure, crisp and spicey with black cherries, raspberries, lavender, leather and slightly woody notes. On the palate there are refined tannins and an elegant acidity with vibrant ripe berry fruit accompanied by black pepper, mocha, earthy spice and a finish of great length.

Description

Famille Perrin uses organic and biodynamic approaches in its vineyards.

Perrin's grandchildren, François and Jean-Pierre, founded the Famille Perrin business together before passing on the reins two years later to the fifth-generation Perrin, Pierre, in 1999.

The vines are located at the South-Western end of the Appellation, at the heart of the historical village of Gigondas. This wine gets its exceptional aromas from vines spanning less than 1 hectare of pre-Phyloxera vines (with an average of 100 years in age). The yields are very small and the production is limited to 1500 bottles a year.

The 2016 Gigondas L'Argnee is 100% Grenache, drawn from a pre-phylloxera parcel of 130-year-old vines on deep sand. 92/100 points





Wine: Château de Saint Cosme	Region: AOC Gigondas
Vintage: 2017	Varietal: 70% Grenache, 14% Syrah, 15% Mourvèdre and 1% Cinsault
Alcohol Content: 14%	Price: €38.55

Tasting Notes

Expect bold flavors of dried strawberry and black-cherry preserve, but also accents of pepper, licorice and thyme. Vibrant acidity with firm yet fine tannins and the oak well integrated. These extend onto the finish.

Description

Château de Saint Cosme is a wine producer located just north of the village of Gigondas in the southern Rhône. The estate has been growing wine since the 15th Century, and its Grenache-based wines made under the Gigondas appellation are considered some of the region's best.

The estate consists of three low-yielding vineyards totalling 15 hectares (37 acres) around Gigondas. Each of these – Le Poste, Le Claux and Hominus Fides – has a corresponding single-vineyard wine which forms the top tier of Château de Saint Cosme.

These top wines are aged in a combination of first-, second- and third-fill barriques. In addition to this, there are two other wines made from these vineyards: this particular Gigondas wine, and Valbelle, which is made from older vines. The Le Poste vineyard also provides a Côtes du Rhône Blanc made from Clairette, which is fermented and aged in old oak barrels.

Saint Cosme is the oldest estate in the region; it lies on the site of a Gallo-Roman villa which likely had its own vineyard, although the first documentary evidence of wine-growing on the property was in 1416. 90/100 points



Wine: Château Mont-Redon Blanc	Region: Châteauneuf-du-Pape
Vintage: 2021	Varietal: Clairette, Bourboulenc, Picpoul Blanc, Roussanne, Grenache Blanc
Alcohol Content: 13.5%	Price: €29.66

Tasting Notes

Attractive when young (within 2 or 3 years following the harvest) with fragrant, fruity and elegant notes. Lovers of more mature white wines should wait another five years or more until the wines develop their secondary aromas of honey, white truffle and acacia.

This wine is young so it is the fresh version. On the nose and palate expect a mix of lemon, verbena, quinine, honeysuckle and white peach notes. Very fresh also in its finish.

Description

Château Mont-Redon is the largest wine producer in Châteauneuf-du-Pape with more land (100 hectares) under vine than any other wine estate in the region. It produces both red and white wines from the Châteauneuf-du-Pape appellation, as well as wines from estate vineyards in Lirac, Cairanne, and in the wider Côtes du Rhône winemaking zone.

The estate's history is one of the longest in the southern Rhône Valley, dating back to 1344 when the officially recognized vineyard was known as Mourredon. In the 1920s, the château's vineyard land greatly expanded as parcels were pieced together by Henri Plantin, whose family still run the estate today.

The white varieties make up 20 percent of plantings include Viognier, Marsanne and Roussanne. All 13 allowable varieties of the Châteauneuf-du-Pape are cultivated in the estate's rocky, stony, red clay and limestone soils. Grapes are picked manually and destemmed prior to fermentation. Half the production of Châteauneuf-du-Pape ages in barrel for one year and 35 to 40 percent of the total volume of Lirac is aged in oak for 10 months. Non oak aged wines age in tanks before being blended back with their oak-aged counterparts. 89/100 points



