



Champagnes & Châteaux  
QUALITY SINCE 1989

## GIGONDAS GRANDE ROMANE CUVÉE PRESTIGE 2017- DOMAINE PIERRE AMADIEU

Pierre Amadiou is a family-owned domaine established in 1929 in the village of Gigondas. Wines are made, matured and bottled on the estate, which now covers 140 hectares. Pierre is in charge of winemaking and maturation, while his uncle Claude runs the vineyard. The vines are mostly planted on hillsides between 230m and 500m up, facing north-northwest and surrounded by 200 hectares of garrigue and holm oaks. The exposure gives good aeration and avoids excessive sun in full summer, with extended ripening lending the wines freshness, depth and complexity.

**Grape:** Selection of old vines of Grenache, Syrah and Mourvèdre

### **Vineyard & Vinification Note:**

Domaine Grand Romane is a unique vineyard located on the highest part of our family estate (400 meters): The pebbly limestone terroir is poor, thus forcing the vines to put down deep roots and, out of their struggle, outstanding wines with complex aromas, a deep colour and concentrated fruit are born. The quantity is low but the quality is perfect.

Sorting the best bunches is possible only by hand picking. Harvests begin around mid October, after a final tasting of the grapes, usually considerably later than the rest of the vineyard.

A traditional fermentation is used for Grenache and Syrah, while whole-bunch fermentation enhances the roundness and power of the mighty Mourvèdre grape variety. Once blended, the wine is aged for 18 months in high quality wooden barrels from the Allier region and in large 100 hl oak casks to soften the structure and the tannins.

The bottling is unfiltered.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN  
t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)  
[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)



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### **Tasting Note:**

On the nose there are aromas of black fruit (blackcurrant and black cherry) and red fruits (raspberry and redcurrant) stewed with a hint of vanilla which meet savoury notes of thyme, laurel and black olives on the palate. Powerful tannins fill the mouth with notes of spicy licorice and pepper for a long and satisfying finish. An astonishing balance of complexity, power and elegance.

### **Wine Spectator**

Ripe and juicy in feel, with a wound-up core of raspberry, black currant and cherry pâte de fruit flavors waiting to stretch out, while an undercurrent of alder, tobacco and licorice root notes moves through. Will be a winner when fully knit. Best from 2023 through 2035. 6,500 cases made, 1,000 cases imported. **94 Points, James Molesworth, Feb 2020**

### **Wine Advocate:**

A blend of 65% Grenache, 20% Mourvèdre and 15% Syrah aged in a mix of barrels and foudres, the 2017 Gigondas Domaine Grande Romane looks every bit as good as the barrel sample did last year, layering subtle cedar and vanilla shadings over ripe berries and stone fruit. Full-bodied, creamy and lush, the only question will be if it is just too modern and hedonistic for some readers. **94 Points- Joe Czerwinski, August 2019**

### **Jeb Dunnuck:**

I loved the 2017 Gigondas Domaine Grand Romane from Amadieu. Based on 65% Grenache, 20% Mourvèdre, and 15% Syrah, it boasts a ruby color as well as perfumed notes kirsch liqueur, currants, cedary spice, chocolate and lavender. Medium to full-bodied, sweetly fruited, and all-around polished and sexy, drink it any time over the coming 7-8 years. **93 Points September 2019**

### **Food pairing:**

The perfect accompaniment for game, such as wild boar.