

GIGONDAS DOMAINE GRANDE ROMANE 2020 DOMAINE PIERRE AMADIEU

Pierre Amadieu 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: 65% Grenache, 20% Mourvèdre, 15% Syrah

Vineyard & Vinification Note:

Domaine Grand Romane is a unique vineyard located on the highest part of the family estate, 400 m above sea level. 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.

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Domaine Grand Romane GIGONDAS

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Wine Spectator:

This red boasts bitter cherry, crushed raspberry and red tea flavors that are bold, open and inviting. Tightly coiled and wound on the palate by a firming cage of tannins, this gains savory depth from black pepper and charred mesquite. Though delicious now, this is rendered one for the cellar due to subtly muscular tannins. Grenache, Mourvèdre and Syrah. Drink now through 2028. 6,000 cases made, 1,400 cases imported. **92 Points**, James Molesworth, February 2023

Jeb Dunnuck:

The 2020 Gigondas Domaine Grand Romane is darker and more classic, with peppery garrigue, underbrush, and both red and black cherry-like fruits. It brings good sweetness on the palate yet stays nicely focused, tight, and is going to benefit from 2-4 years in the cellar. It should keep through 2032. 90 Points, March 2023

Food pairing:

The perfect accompaniment for game, such as wild boar.