



BIO

Les Dessous Des Dentelles 2020

Gigondas Red

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TERROIR

The vineyards are located 300m to 350m High, in the heart of the Laces of Montmirail, an indented mountain range which delights lovers of the wild Nature and climbing addicts. The soil consists of clay and limestone. The vineyards spread along the hillsides and therefore benefit from the hours of maximal sunshine.

GRAPE VARIETIES

Grenache 65% Syrah 20 % Mourvèdre 15%

VINIFICATION

Manual harvest with an optimum ripeness.

Separated grape-varieties vilification to develop each particular characteristic.

A 3 weeks- maceration (around) to obtain the quintessence of the aromas and fruit.

18 months ageing in stainless steel vats. 5% in wooden barrels.

TASTING NOTES

The 2020 vintage will remain in our memory. A maturity never so perfect as in the aromatic levels that color.

An attack of candied frizzes then aromas of garrigues, violet and undergrowth. A supple and fresh mouth, alternating plum, ZAN and flint. A surprising volume and an exemplary elegance, what a vintage...

Tasting temperature: 16 to 18 °C

SERVING SUGGESTIONS

A filet of duck or a roasted squab with aromatic ceps or for the audacious ones: a tuna steak.

Enjoy it now or keep it in cellars from 8 to 10 years.

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