



Written by Jancis Robinson 18 Nov 2014

Rhône 2013 - Gigondas

My blind tasting of 94 2013 Gigondas took place overlooking the pretty little main parking place in the village as workmen savagely lopped the branches off the plane trees there, imposing a wintry look on what was still a remarkably mild autumn scene.

My visit happened to coincide with that of occasional guest contributor Yohan Castaing. As we started our work, Louis Barruol of Château de Ste-Cosme and co-president of the appellation came bounding up the stairs of the Gigondas official organisation's offices to impress on us just how different the wines were in 2013 when production of the main grape Grenache had been so devastated by coulure. We would find some very different structures and flavours from the Gigondas norm, he warned us - and of course total volumes were down.

The previous day I had tasted a wide range of reds from the Côtes du Rhône Villages and noted a pretty impressive upward step from these in the Gigondas samples, only 20 of them already bottled. A few of them were a bit obviously oaky and tasted more like 'modern red wine' than the produce of this atmospheric village overlooked by the Dentelles de Montmirail, and there was the odd example that smelt strangely floral, as though perhaps some particularly aromatic yeast had been employed. There were also a few unbottled samples that seemed a bit tired to me, although at lunch after the tasting Barruol corrected this to 'badly prepared' (by which he presumably meant not subjected to a sufficiently strong dose of sulphur).

He is not short of an opinion – and has featured in our various discussions of Côtes du Rhône assemblages on our Members' forum. He is currently trying to get Gigondas Blanc approved by the regulators and believes that thereby Gigondas could become known as the home of the Clairette grape. He is also fiercely opposed to destemming. 'Look what it's done to Côte Rôtie', he asserted gnomically. He, incidentally, sees Gigondas's north Rhône counterpart in terms of pricing parity as the rejuvenated St-Joseph appellation.

The wines below are in alphabetical order by producer surname, ignoring terms such as Dom, Ch, Vignerons, etc. Most of these wines are cask/tank samples, but we have noted the few that have already been bottled.



- **Montirius, Confidentiel 2013 Gigondas**

Bottled. Mid to pale crimson. Herby, sweet, rich Gigondas aromas in a minor key. Lots of fresh Grenache here and very nice appetising balance. Not concentrated for the long term but a good, refreshing, clean, lively drink. Quite long.

Drink 2016-2024

16.5

- **Montirius, Terre des Aînés 2013 Gigondas**

Bottled. Mid crimson. Earthy, fresh nose with some energy. Rich and lively even if not the most intense. Muscular. Pretty skinny for a Gigondas but well balanced. Polished.

Drink 2016-2020

16.5

- **Montirius, La Tour 2013 Gigondas**

Bottled. Mid crimson. Watery rim. Bloody, cool fruit. Not at all intense. Really not trying very hard. Dry finish.

Drink 2016-2020

15.5



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#Gigondas, mon amour by "**@JancisRobinson**: .**@TheLondonSomm** Montirius Confidential 05, St Gayan 04, St Cosme 00, Boussiere 00" cc **@montirius**