Maison Lavau Gigondas

COUNTRY	REGION	GRAPE	VINTAGE
France	Côtes du Rhône	50% Grenache noir, 40% Syrah, 10% Mourvèdre	2019

ABOUT THE DOMAINE

The story of the Lavau family, with its passion for wine and its love of the terroir and the land, began in Saint-Émilion in the 19th century. Jean-Guy Lavau and his wife Anne-Marie returned to France, from Tunisia, in the 1960s and took charge of a small winemaking cellar in Sablet at the heart of the Rhone Valley. This would become the Maison LAVAU in 1965. Today, the Maison Lavau is one of the last family-run and independent wine estates in the Rhone Valley, run by Frédéric, Benoît, Bénédicte and Charles. Maison Lavau continues to be a family-run estate, encapsulating the philosophy; to produce top quality wines, promote and reflect the diversity of the Rhone Valley by representing the most emblematic and prestigious appellations of this region.

WINEMAKING

This wine comes from parcels located on Gigondas' terraced slopes, facing directly north, at the foot of the famous Dentelles de Montmirail. The old Grenache, Syrah and Mourvèdre vines are planted on fairly poor, calcareous-marl soils, resulting in late ripening grapes and powerful wines. The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 28 days with two rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. 55 % of the wine is aged in vat, and 45 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.

TASTING NOTES

Deep on the nose with pronounced spicy aromas (pepper, nutmeg), typical of the appellation and which accentuate the aromas of blackcurrants and raspberry jam. On the palate, the wine shows a solid yet nicely coated structure, volume and superb length. This Gigondas can be paired with guinea fowl, coq au vin, a beef stew or casserole, and other prepared dishes, even if spicy or highly seasoned.

TECHNICAL NOTES

Alcohol by volume
15%