

WINE OF THE YEAR 2025

CROUS ST MARTIN GIGONDAS “LES ESPALIERS” 2023



Region:

Gigondas, Southern Rhone, France

Grape varietal:

80% Grenache, 10% Syrah, 10% Mourvedre

Cellar-ability:

10-15 years

TASTING NOTES

Dark and deep ruby color with an intense nose of jammed fruits, black olives, and dark spices. Silky, elegant mouth-
cheerful Gigondas!

VITICULTURE

The vines are located in the various terroirs of Gigondas, probably the most complex soil of the southern Rhône region- from the alluvial soils of the approximately 100,000 year old river "l'Ouvèze" to the 200 million year old Triassic soils. In total, **there are 5 very distinct terroirs on a stretch of about 1 mile.** The vineyards are spread out over all 5 terroir types, with the majority being planted against the "Dentelles de Montmirail", an 880 meter high mountain range. This brings a lot of complexity, roundness, and fine tannins to the wine.

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WINE ENTHUSIAST

The crisp mountain breeze coming down the slopes lends itself to an elegant and gracefully balanced wine. Grapes are harvested, doublesorted, and only partly destemmed. They are then subject to a fairly long maceration process spanning 4-5 weeks, smoothly vertically pressed, and partly aged in oak barrels and concrete tanks.



**WINEMAKER ERIC
BONNET ASSISTED BY
HARRY BOSMANS**

Often compared to its southwestern neighbor Châteauneuf-du-Pape, the vineyards in Gigondas are believed to have been planted over two thousand years ago by Roman soldiers and maintained by local Christian religious orders before they were mostly ravaged by phylloxera in the late 1800s. They persisted of course, and the region is now known for their red blends primarily made from the Grenache grape. These wines are typically bold, ripe, and- as required by appellation law- uniquely high in alcohol, with a stipulated 12.5 percent minimum!

SUGGESTED FOOD PAIRINGS

Beef brisket, lamb chops, venison, roast duck breast, herb-roasted chicken, ratatouille, moussaka, mushroom risotto, roasted Mediterranean vegetables, aged goat cheese, gruyère

