

Spending it

Wine of the week: A top-flight Grapillon d'Or



by Matthew Jukes

2010 *Gigondas, Domaine du Grapillon d'Or, Southern Rhône, France* (£18.99, Waitrose, available in six branches and on www.waitrosedirect.com).

Early December is not just about stockpiling awesome wines for Christmas and New Year's Eve. It is also about buying top-flight reds to drink before the mad rush, which leave you with spare cash to splurge on the flash stuff later on. This means I drink a lot of red Rhône in the run up to the holidays.

Grapillon d'Or is a superb estate and the newly-released 2010s are devastating. 2010 is not a hot vintage, nor a rainy one – it is somewhere in the middle. Wines with the potential to bloat with rain or scorch with sun often make exceptionally classy

and surprisingly refined versions in what I term 'classically shaped' vintages.

This means that the oft-hairy, brutish *Gigondas* (known as 'giggle juice' in my household) can be honed, suave and dashing. The recipe of Grenache with a splash of Syrah makes this an excellent winter wine with consummate food and wine-matching skills. Hearty, honest, long and thought-provoking, it will make you yearn for more Southern Rhône blends.

● *Matthew Jukes is a winner of the International Wine & Spirit Competition's Communicator of the Year (www.matthewjukes.com).*

