

(88-91) points

Drink: 2015-2024

2014 Domaine du Grapillon d'Or Gigondas

Looking first at the 2014 Gigondas from tank, this blend of 80% Grenache and 20% Syrah comes from a mix of terroirs spread throughout the appellation mostly composed of clay, sand and limestone soils. Completely destemmed and aged mostly in old oak barrels (25% is in cement tank), it has charming, medium-bodied and classic notes of red fruits, crushed flowers, incense and garrigue. It should be a textbook Gigondas that will drink nicely on release and evolve gracefully through 2024.

Run with considerable talent and passion by Céline and Bernard Chauvet, Domaine du Grapillon d'Or continues to produce some of the most impressive wines in Gigondas. The estate was created in 1806 and today covers roughly 20 hectares, most of which are in Gigondas. The winemaking here is traditional (they do destem) and aging occurs mostly in tank, with a small portion of older barrels used for the classic cuvee. I've bought my fair share of wines from this estate and they always deliver plenty of pleasure and character.

Importer(s):

Wineberry America, New York, NY, (212)

481-0322, www.wineberry.com

- Jeb Dunnuck (March, 2016)

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(89-92) points

Drink: 2015-2025

**2014 Domaine du Grapillon d'Or
Gigondas Excellence**

The top wine of the estate, the 2014 Gigondas Excellence incorporates more Syrah than the classic blend and is made from 60% Grenache and 40% Syrah, all of which was completely destemmed and aged all in tank. From the older vines of the estate, the Syrah comes from a parcel of vines planted by the proprietor's grandfather in the 1960s. Red plums, blackberries, leafy herbs and pepper all flow beautifully to a medium-bodied, elegant and pure Gigondas that shines both for its classic Gigondas personality and its layered, silky texture. It should be one of the top wines in the vintage and have a decade of longevity.

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