

JEB DUNNUCK

- **Rating** 93-95 / **Tasting Date** 9/26/2019
- **Maturity** *unavailable*
- **Reviewed By** Jeb Dunnuck
- **Source**

Southern Rhône Part 2 : 2017 & 2018 from Gigondas, Vacqueyras, Cairanne, and Rasteau

Review GIGONDAS 2017 EXCELLENCE

The limited production cuvée is the 2017 Gigondas Excellence, a 60/40 split of Grenache and Syrah that's destemmed and sees a slightly longer maceration (35 days versus 25 days for the Cuvée 1806) and aging in tanks. It's a brilliant, brilliant barrel sample that has loads of pure cassis as well as ground pepper, graphite, violets, and garrigue nuances. With incredible purity of fruit, it's a classic, Provençal, stunning effort that's going to keep for 10-15 years.

The logo features the year '1806' in a large, stylized, golden-brown font. The numbers are interconnected and have a slightly irregular, hand-drawn appearance.

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GRAPILLON D'OR

A Chauvet Family Property - Founded in 1806

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LE MILLESIME... The 2016s from the Southern Rhône (Part 2)

Review GIGONDAS 2017 EXCELLENCE

The smaller production 2017 Gigondas Excellence is a blend of 60% Grenache and 40% Syrah that's destemmed and brought up mostly in barrel. Lots of dark fruits, peppery herbs, and bouquet garni all emerge from this full-bodied, concentrated, elegant barrel sample that does everything right. It's slightly more approachable than the 2016 and should be reasonably accessible in its youth yet also evolve for 10-15 years.



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