



Gigondas

Domaine Du Terme

PROFILE

Located in the foothills of the Montmirail Mountains, Domaine du Terme is managed by Anne-Marie Gaudin and her father Rolland, who purchased their first vines in Sablet some forty years ago. Anne-Marie began making the wines in 1987 after earning her oenology degree in Mâcon. Her father, Rolland, who has also been the mayor of Gigondas for over a decade, still consults in the vinification and viticulture process. Anne-Marie believes one must be “flexible, pragmatic, and intuitive” to make quality wine, and have a good connection to the earth. Gaudin does not use any pesticides or herbicides as a matter of course, but not necessarily because she wants to be identified with the organic movement. She simply believes that the best grapes come from the best management of the vineyard. For all her wines, Anne-Marie only adds SO2 at fermentation, then not again, not even during bottling. As a result her wines are rich, textured, and exceptionally pure.

Joe Czerwinski says of the 2016 vintage: “Domaine du Terme’s 2016 Gigondas was also still yet to be bottled in June. It’s 80% Grenache and 20% Syrah, with aromas of raspberries, garrigue and peppery spice. Full-bodied and open-knit, it’s more approachable than the Reserve. Drink it young for the rich fruit and enjoy the ride while waiting for the Reserve to come around.” (08/2018, Robert Parker’s Wine Advocate)

SPECIFICATIONS

Wine: Gigondas

Varietals: 80% Grenache, 20% Syrah

Appellation: Gigondas AOC

Location: Rhône

Exposure: East-West

Soil: Clay-limestone

Vineyard Age: 45 years

Harvest: Manual

Production: 25,000 bottles/year

Agricultural Method: HVE-Certified (Sustainable)

Vinification: 90% destemmed, punching down of the cap, long fermentation in vats with temperature control, use of natural yeasts, no filtration, fining before bottling.

Tasting Note: Dark berries, liquorice, spice and a hint of tobacco and ash. While substantial in weight, it is soft on the palate. Perfect with roasted chicken, creamy fresh cheeses, grilled meats. Versatile enough to bring along to your next dinner party.

Alcohol: 15.00%



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