

Imperis

2013 Vintage

92/100 DECANTER 2016

15/20 BETTANE & DESSEAUVÉ GUIDE 2018

Region: Southern Rhône Valley

Appellation title: Gigondas - Cru from the Côtes du Rhône

Grape varieties: 55 % Grenache, 35 % Syrah, 10 % Mourvèdre

Alcohol content: 14 %

Contents: 75 cl

Quantity available: 3,000 bottles



THE ESTATE AND THE WINE

- Vines grow on a single plot at an altitude of 350 m with full southern exposure and optimum phytosanitary protection.
- The site lies on a slope and affords marl limestone soil with a high pebble content owing to rockslides from the Dentelles de Montmirail mountains.
- Sustainable cultivation, cultivated biodiversity, old vines dating back more than 40 years.
- Grape clusters are hand-picked and then delivered to the wine cellar in 20-kg boxes.

Each grape variety undergoes its own winemaking process, except during vintage years when co-fermentation may be considered, as the three grape varieties are ripe at the same time.

- Once the clusters have been destalked, the berries are crushed to produce a must that will undergo pre-fermentation cold maceration at 10 - 12 °C over several days. This is followed by alcoholic fermentation using native yeasts (which lasts between 10 to 15 days), after which comes post-fermentation maceration, allowing the material to be fully extracted, with the presence of alcohol. Malolactic fermentation completes the winemaking process, which may last up until January of the following year.

- The must undergoes three aerations.
- Wine maturation: 100 % in stainless steel vats



TASTING NOTES

Colour: Ruby red

Nose: Notes of Morello cherry, hazelnut, toast and liquorice

Mouthfeel: Sweetness and intensity, which unfold and develop over time. A structure characterised by velvety notes which enhance this exquisite Cru



SERVING SUGGESTIONS

Serve at a temperature of around 17 °C

Wine and food pairing: Delicious with roasted or grilled meat

Ageing potential: Drink from between 8 and 15 to 20 years