

# Halos de JUPITER

## Gigondas 2014



*Extrovert and spirited, Sagittarius animates this Grenache from vineyards nestled in the Dentelles de Montmirail. This unique expression of high altitude Grenache combines restrained power, freshness, and depth and is a perfect example of how Mourvèdre best compliments Grenache to create a very alluring red Rhone.*

### **Vineyard:**

Two separate locations: "Four Danuga" and "Les Maurelles".  
Ancient plantings of Grenache (88% of the blend) & Mourvèdre (12%) on sandy and loam deposits from the quaternary period.

### **Harvest:**

Successive pickings to harvest each bunch at its ideal ripeness.  
The initial sorting in the vineyard is followed by a second one at the winery.

### **Winemaking:**

The grapes are neither destemmed nor crushed.  
Fermentation by native yeasts with no addition of SO<sub>2</sub>.  
Gentle extractions by manual "pigeage" at 28°C (82°F) for about 5 weeks.  
The Grenache and the Mourvèdre are blended after malolactic fermentation and aged demi-muid for one year.  
This wine was neither fined nor filtered before bottling in order to preserve its personality and intensity.

### **Aging:**

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.

**Production:** 6 000 bottles

### **Distinctions:**

Wine Spectator: 91pts  
Wine Advocate: 90 pts  
Vinous : 91-92 pts