

Halos de JUPITER

Gigondas 2017



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 (90% of the blend) & Mourvèdre (10%) 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 SO₂.
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:

Jeb Dunnuck – 92+ pts
Robert Parker's Wine Advocate – 89-91 pts