



Le Parpaillon

2022



* Internationnal Wine Challenge *

93 Vintage 2016

93 Millésime 2019

* Challenge Millésime Bio *

GOLD Vintage 2016

* Josh Reynolds *

91-93 POINTS Vintage 2016

* The Wine Advocate *

89 – 91 POINTS Millésime 2017

92 – 94 POINTS Millésime 2019

* Expovina Wine Trophy *

SILVER Millésime 2017

* Jancis Robinson *

16.5/20 Millésime 2017

16.5/20 Millésime 2015

* James Suckling *

91 POINTS Millésime 2020



TERROIR

The vineyards are located at 300 to 350m High, in the heart of the Laces of Montmirail, an indented mountain range which delights lovers of the wild Nature and climbing addicts. The soil is argilo-calcareous. The vineyards spread along the hillsides and therefore benefit from the hours of maximal sunshine. To elaborate our "Parpaillon", we select our best vines trained on stakes of wood.

GRAPE VARIETIES

Grenache 60 % Syrah 20 % Mourvèdre 20 %

VINIFICATION

Highly selected grapes and manual harvest.

A 25 day vatting period (average) to preserve the fruitiness and aromatic freshness of the grapes.

Devatting according to the tasting results, then a 12 months ageing-in- barrels in the Chai of our Castle.

TASTING NOTES

Parpaillon, this marvelous high-altitude terroir reveals itself even more in this particularly fresh vintage.

Typical aromas of menthol, thyme and pine cone accompany the extreme delicacy of our Gigondas.

The palate is lively, tense, complex... Superb. The length is exceptional and leaves captivating aromas of wild strawberries and light tobacco in the mouth.

SERVING SUGGESTIONS

Pan-fried foie gras or A French lamb stew.

Enjoy it now or you can keep it in cellars for at least 20 years.