



# OGIER

GIGONDAS DENTELLIS 2014

## BACKGROUND

"Remain close to the source in order to better understand the constraints, but also harness its potential." This maxim guides Ogier's principles in producing some of the most awarded wines from the Châteauneuf-du-Pape appellation. The estate's vineyards are spread throughout several small valleys, covered in its hallmark round pebbles and stones. By reflecting the sun's heat, this stony soil enables grapes to retain exceptional levels of ripeness to produce large-bodied and complex wines that make Ogier one of the foremost houses in the Rhône Valley.

Nestled in the Montmirail lace, the Gigondas vineyard is a very diversified terroir composed by pebbles, clay, sand and limestones. Our Dentellis cuvée draws its power and its complexity from this exceptional terroir.

## APPELLATION

Gigondas (Rhône Valley), France

## VARIETAL COMPOSITION

80% Grenache, 15% Syrah, 5% Mourvèdre

## WINEMAKING & VINTAGE NOTES

The terroir includes red terraces with pebbles, loess and safres. The grapes are hand harvested. Destalking – crunching - cold prefermentation maceration (53°F) during 3 days for the Syrah grape – 2 to 3 times of racking during fermentation and daily pumping over during the maceration – racking if necessary – Temperature controlled at 82-86°F.

## AGEING

The wine is aged in large oak barrels "foudres" (60-80 Hl/from 1 to 40 years) for 12 months.

## TASTING NOTES

Deep red cherry color. On the nose a bouquet of ripe red fruits with hints of leather and mild spices. The palate is complex with mineral characters. Full bodied with fresh aromas. Very elegant, silky and attractive tannins with a long finish on vanilla notes.



**90** VINOUS  
POINTS May, 2016

**WINEMAKER**  
Edouard Guerin

## TECHNICAL DATA

Acidity  
<2 g/L - pH: 3.59  
Alcohol  
14%

SUGGESTED RETAIL PRICE:  
\$29.95

