
GIGONDAS “CUVÉE DE BEAUCHAMP”

An agreeable, enjoyable wine that has a little plumpness and notably fine tannins.



Vintage: 2015
Producer: Château de Montmirail
Country: France, Rhone
Composition:
75% Grenache, 15% Syrah, 10% Mourvedre

WINEMAKER NOTES:

Established in 1960 by Maurice Archimbaud, the Château de Montmirail is now managed by his daughter, Monique Archimbaud Bouteiller, and her children. The vineyard sitting on the two communes of Vacqueyras and Gigondas, is largely the work of Maurice Archimbaud who patiently built up the area based on the combination of two properties: a family farm, located in Vacqueyras he inherited from his father Gabriel Archimbaud, and on the vineyard Gigondas created in the sixties.

TASTING NOTES:

Rather deep red. Aromas of red fruit with thyme and licorice. Tasty black fruit notes; a well-rounded, agreeable, enjoyable wine that has a little plumpness and notably fine tannins.

PRESS:

WA 89-91

VINEYARD:

The area of 45 ha is spread over the slopes of Montmirail Laces regarding the Gigondas appellation and on the set of the other Vacqueyras. Low yields on clay -limestone soils give the wines strength and balance . Careful work on restructuring the field allows Montmirail to keep a balance between wealth brought by our oldest vines (some aged 80) and the freshness of our plantings .

VINIFICATION:

Vatting time is around 20 days. The must is pumped over every day in order to extract the colors and tannins and to oxygenate the yeasts. The wine is aged for at least 15 months before being bottled. A complete renovation of the cellar was completed in 2000 to improve winemaking and to meet current standards. Mostly of concrete tanks and enameled steel are used as these allow for vinification in the pure respect for family tradition. A total stalling and long fermentation give the wines finesse and power.

Bottle Size: 750 mL

UPC Number: 87317001147



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