

MAISONS MARQUES & DOMAINES



Delas Frères

Gigondas Les Reinages

Rhône, France

Vintage: 2020

Overview

The vineyard lies entirely within the commune of Gigondas in the Vaucluse, at the foothills of the Dentelles de Montmirail range. The soils consist mainly of red clay and stony alluvium over hillsides or wide terraces.

Winemaking

After crushing and destemming of the crop, the alcoholic fermentation takes place in stainless steel tanks over 10 days. This is followed by 8 to 10 days of maceration to improve extraction. After drawing off and pressing, the malolactic fermentation takes place in tanks. The wine is racked and aerated to allow stabilization of its ingredients. It is then kept in tanks, to preserve the freshness of its aromas, before being bottled after 12 months of aging.

Tasting Notes

The color is a deep garnet red. In its youth, it reveals black cherry aromas which will evolve towards notes of woodland and spices. On the palate, this is a warm, heady wine whose texture is well-rounded and silky. The finish is perfectly balanced.

Food Pairing

This wine is suitable throughout the meal, and goes particularly well with rich sauces, game, red meat and dishes.

TECHNICAL INFORMATION

Varietals: 80% Grenache, 20% Syrah