Wijnfiche

Saint Damien - Gigondas Blanc | Vieilles Clairettes France (RHONE) — 2025

Domain

Domaine Saint Damien

Domaine Saint Damien is located in Gigondas, in the heart of the southern Rhône, at the foot of the Dentelles de Montmirail. Joël Saurel founded the estate in 1979, and his son Romain joined him in 2013. Today, the estate covers 45 hectares of vineyards across Gigondas, Plan de Dieu and Côtes-du-Rhône. Since 2012, all the wines have been organically produced, with respect for the soil and biodiversity. In Gigondas, they work parcel by parcel, allowing each terroir to express its own distinctive character.

Vinification

This exceptional Gigondas Blanc comes from very old Clairette vines, planted in 1956 on sandy soils. The old vines and sandy terroir give the wine great finesse, minerality and texture. The wine is fermented in oak barrels and subsequently aged in barrel, allowing the oak to integrate harmoniously without overpowering the fruit.

Taste

Bright golden yellow in colour. The nose reveals refined aromas of white flowers, citrus and ripe white fruit, complemented by mineral notes, subtle spice and a delicate touch of oak. On the palate, the wine is full-bodied and rich, with an elegant tension between fruit and freshness. The old Clairette vines bring depth and a distinctive mineral structure, while ageing in oak adds further roundness and complexity. The finish is long, refined and refreshing.

Food pairing

Fish in sauce | Poultry - guineafowl | Lobster - grilled | Cheese - soft | Pork chops - with gratin

General information

Type: White wine
Grape varieties: Clairette (100%)
Viticulture: Organic
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Complex with oak

