Wijnfiche

Saint Damien - Les Souteyrades | Gigondas | BIO Grenache - Mourvèdre France (RHONE) — 2024

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 Gigondas comes from the Les Souteyrades lieu-dit, located at 150 metres above sea level on the lower terraces of the appellation, with grey, calcareous clay soils. The vineyard is planted with Grenache, planted in 1948, and Mourvèdre, planted in 1977. Following the assemblage, the wine undergoes a long seven-week maceration in large concrete vats. It is then aged for 12 months in old oak foudres. The wine is bottled unfined and unfiltered.

Taste

Deep ruby red in colour. The nose is expressive and characterful, with aromas of ripe blackcurrants and plums, complemented by the freshness of raspberries, pepper, garrigue and subtle notes of cedar, leather and black olives. On the palate, the wine is full-bodied, firm and concentrated, with powerful flavour and structure, fine yet present tannins and pleasant freshness. The finish is long, spicy and elegant.

Food pairing

Stewed meat | Entrecote - grilled | Game - Game fillet | Leg of lamb | Cheese - aged

General information

Type: Red wine

Grape varieties: Grenache (80%), Mourvèdre (20%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

