

\$24.99

2017 Brotte La Marasque Gigondas AOP product-timed-pdf - Grenache and Syrah | Rhone Valley - 92pts WA from High-Quality Vintage

Why We're Drinking It

92pts Wine Advocate: *Mainly aged in foudres, Brotte's 2017 Gigondas la Marasque was a nice surprise to emerge from this year's blind tastings. Hints of rose petals and blood oranges accent raspberries on the nose of this 70-30 blend of Grenache and Syrah. It's full-bodied and concentrated, supple and creamy on the mid-palate, then turns silky on the long, peppery and mouthwatering finish.*

Laurent Brotte operates this family-owned business, which encompasses the Domaine Barville estate, plus several other labels under the Brotte umbrella. Most famous of these is probably the La Fiole range, which includes the non-vintage La Fiole du Pape, normally a blend of wines from the past four vintages—30% wines that are three to four years old and 70% wines that are one to two years old. The Brotte range includes various offers from Cairanne and the Côtes du Rhône, which will be reviewed in Part 2 of my report. The wines are normally priced fairly for the quality. --Joe Czerwinski, Wine Advocate

2017 Gigondas Vintage Report: *A hot, very dry year has resulted in a very good to excellent vintage of powerful, structured red wines. --Decanter*

The village Gigondas received its 'cru' status in 1971, one of only nine villages in the Southern Rhône to do so. Located between Orange and the Mont Ventoux the appellation spreads over the south-west facing hillsides of the "Dentelles de Montmirail", and its surrounding dales. Sand and blue marls are covered with white stones which increase sun exposure. The intensity of the latter develops the richness of tannins and polyphenols. This asset is crucial to the area as the vineyards can reach an altitude of 400m, which often means a late maturation of the berries.

Tasting Notes

Dark ruby. Good intensity with notes of spices, red stone fruits, vanilla, liquorice and raisins. Complex, powerful and generous with hints of cherry liqueur, black and red fruit jam. This flamboyant wine shows perfect harmony between nose and palate.

Sustainable viticulture with ploughing and harvesting by hand. Traditional vinification with partial de-stalking and a gentle crushing. The maceration last 4 weeks with alcoholic fermentation at high temperature (around 28°C) in order to obtain a good extraction of the grapes substance. Following the malolactic fermentation, the wine is aged in 100 year old oak vats during 12 months, with a percentage in French oak barrels.

VARIETAL
Rhône Blend
ALCOHOL
14.50
SIZE
750ml
BLEND
Rhône Blend
