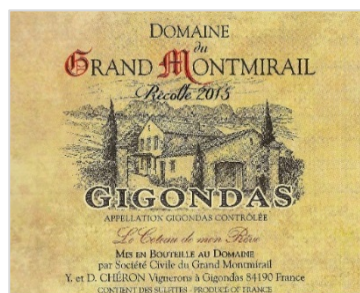


# DOMAINE DU GRAND MONTMIRAIL

## « Le Côteau de Mon Rêve »

### GIGONDAS



#### ORIGIN

RHÔNE

#### APPELLATION

Gigondas

#### VINEYARD

50 and 25-year-old vines planted in red clay alluvial deposits with high scree content

#### BLEND

65% Grenache  
35% Syrah

#### FARMING

Low yields  
Hand-harvested and hand-sorted.

#### WINEMAKING

Gravity-flow

Concentrated, balanced and refined: “Le Côteau de Mon Rêve” offer a rich bouquet with fine, spicy aromas, and a sun-drenched ruby color. The nose unveils a bouquet of red fruits (cherries, crushed strawberries) and ripe black fruits (blackberry, blackcurrant, and blueberry). It develops wild notes that evoke woodland and truffles. In the mouth, Domaine du Grand Montmirail “Le Côteau de mon Rêve” is medium-bodied with a fruity attack. Its terroir is so complex that it produce aromas from prunes and figs, to white pepper, scrub, thyme, and liquorice. It ages well and becomes more refined over time.

On 59 acres of AOC Gigondas hillsides and terraces on the southern slope of the Dentelles du Montmirail cliffs, predominantly Grenache vines (aged 50+ years) along with Syrah and Mourvèdre (20-year vines) are planted in red clay soils with a high proportion of rocky stones. They benefit from a sunny Southern exposure and are sheltered from the blistering Mistral wind by the cliffs, which form a natural amphitheater. The high altitude of the vineyards (1300ft) means cool fresh nights to counter the heat.

#### ACCOLADES FOR

2017 The Wine Advocate – 96 points

2017 Jeb Dunnuck – 95 points

2016 The Wine Advocate – 92 points

2015 International Wine Report – 93 points

2015 Wine Enthusiast – 92 points

