

Cuvée de Beauchamp Gigondas AOP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MONGIG	Château de Montmirail	France	Rhône
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Grenache, Syrah, Mourvèdre	15%	No	Cork



Background

Maurice Archimbaud patiently built up the estate with the combination of two properties: a family farm, located at Vacqueyras which he inherited from his father, Gabriel Archimbaud, and a vineyard which he created in Gigondas in 1960. Château de Montmirail is now managed by his daughter, Monique Archimbaud Bouteiller, assisted by her children - the fourth generation. Today the vines cover 20 hectares in Vacqueyras and 24 hectares in Gigondas. Montmirail is derived from the Latin mons mirabilis meaning 'admirable mountain', a reference to the mountainous landscape of the Dentelles de Montmirail which dramatically influence viticulture in the area. The vineyard in Gigondas is distributed on the slopes of the mountain on a clay-limestone soil. According to AOC regulations, Gigondas is to be made from a maximum of 80% Grenache with a minimum 15% Syrah and/or Mourvèdre. A maximum 10% of other Rhône varieties may be included in the blend with the exception of Carignan.

Winemaking

The grapes are sorted, destemmed and crushed before being transferred to stainless steel tanks. Fermentation lasts 20 days with cap management throughout to extract the optimum amount of colour, tannins and flavour. The resulting wine is aged for 15 months in bottle prior to release.

Tasting & Pairing

Intense aromas of deep red berries and bramble fruit alongside a gentle herbaceous note. Full-bodied with a powerful structure, the palate showcases darker fruit, blackberries and liquorice. Fine tannins create an elegant finish.

Pair with roast meats, especially game.

Sustainability & Extra Information

n/a