

Vacqueyras Beaumirail, La Cave de Gigondas

£18.99



Vintage: 2018

Bottle Size: 75cl

Alcohol %: 14%

Country: France

Description: Soft white pepper Grenache nose with appealing roasted meat and red berry fruit characteristics. This is a superb Rhone wine and shows that Vacqueyras is more than just the little brother of Chateauneuf.

Cepages: Syrah(Shiraz),Grenache(Garnacha)

Group: Rhône

Sub group: Southern Rhône

Colour: Red

Closure: Cork

Producer:

Website: www.cave-gigondas.fr/index-en.php

Organic/Bio Status:

Food / cocktail match: Have a glass of this alongside a slow cooked Boeuf Bourignon, preferably on a very cold evening.

Food / cocktail recipe:

Press "The excellent co-op of La Cave de Gigondas produces a very tasty and well made Gigondas, the Beaumirail, which is always very drinkable and completely underpriced" - John Livingstone Larmouth, Rhone Specialist Wine Writer.

Awards Bronze Medal - The Sommelier Wine Awards.

Other Info: La Cave de Gigondas has always produced wines that demonstrate the merits of a small-scale Co-Operative. The wines are well made and have loads of local character and are very reasonably priced. Producing an annual average of 400,000 bottles of Gigondas, they make 5,000 hectolitres of Gigondas, and 4,000 hectolitres of all other wines from Vacqueyras, Beaufort-de-Venise, Séguret, Sablet, Cotes du Rhône and a

variety of Vin de Pays. Some of their best wines are the delightfully floral Muscat de Beaumes-de-Venise Terre Blonde N/V and the excellent Vacqueyras Beaumirail, a wine with bundles of character and style.

Their Vacqueyras is a blend of 65 % Grenache, 25% Syrah and 15% Mourvèdre.