

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Les Pallières, Gigondas

Gigondas Terrasse du Diable



Grower

This is the finest estate in Gigondas and certainly one of the finest estates in the Southern Rhône. 25 hectares of vines, with an average age of 65-70 years, sitting in its own elevated hidden bowl at between 250-400m, facing north west and surrounded by 100 hectares of wild garrigue. Huge improvements and investments have been made both in the vineyards and the cellar. A ring of small fermentation vessels has been installed, both wooden and concrete, so that they can pick very small parcels at optimum ripeness. Little new oak is used and the wines are matured in large foudres.

Vineyards

Terraces in the most northerly reaches of the appellation, in the lieux-dits of Poncet, Thomas, Les Pallières and Terrasse du Diable. Most are small, isolated plots surrounded by woodland. Grapes from about 40% of the plantings go into the "Terrasse du Diable" blend. The vineyard has been built mainly into single-row terraces, to cope with the very steep slopes. The soil, which is partly covered by limestone rock slides from the Dentelles de Montmirail hill range, is very shallow and sits on a highly compact layer of red clay. The higher you go, the greater the proportion of scree. The vines are 45 years on average.

Vinification

Grapes are hand-picked, with double sorting at the vine, then a third sort in the winery. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature controlled concrete and wood vats. Pneumatic pressing, then systematic malolactic fermentation. 20 months in French oak foudres (60 hl). Bottled unfinned and unfiltered, then released at 2 years.

Style

When young, the "Terrasse du Diable" cuvée has the minerality and freshness. The best vintages can age for more than 20 years.

Grape varieties:

Grenache, Mourvèdre, Clairette

Vegetarian: yes

Vegan: yes

Bottling options: 75cl, 1.5l

Closure: cork

