

# France-Southern Rhone



## *Domaine du Pesquier Cotes Du Rhone Red*

It is said that “Gigondas” comes from the Latin *jocunditas*, meaning the “merry city,” so perhaps that was the preferred state of the community of retired centurions of the Roman Second Legion who founded this beautiful village below the rocky outcropping of the distinctive Dentelles de Montmirail.

Given the archaeological evidence with winemaking equipment and many earthen amphorae jugs, the local wines were clearly being enjoyed by these jocular Roman retirees as far back in time as the birth of Christ.

Guy Boutiere makes no claim to Roman ancestry but farms some 23 hectares of vines spread among Gigondas and Côtes du Rhône vineyards.

Nearly half of their production is sold in bulk, not to négociants, but to Swiss, German, Dutch, and even Italian tourists, carrying off the wine in modern amphorae of plastic or glass. The other half, representing a selection of the finest vats, is sold to restaurants and for export.

Entitled to its own appellation since 1971, Gigondas in the hands of the Boutieres is serious wine indeed. With no destemming, fermentation and aging in a combination of concrete and steel tanks, the wine is deep, intense, almost brooding. Domaine du Pesquier’s Gigondas is dark purple in color, fruit-driven with blackberry, briary notes, and a substantial backbone of integrated tannins for balance, length, and depth. Gamey but never rustic, the Boutieres’ Gigondas captured gold medals at the Macon Wine Fair with the 1990, 1993, and 1995 vintages. The Côtes du Rhône is made in the same style, with great intensity and concentration, yet not quite the breed of the Gigondas. Average yields at the Domaine du Pesquier are 30 hectoliters per hectare.

### ***Varietals:***

70% Grenache, 10% Syrah and 20% mixed Mourvèdre and Carignan.

### ***Wine Description:***

Purple-red color. Prominent pepper and cranberry nose.

### ***Vinification Process:***

No destemming, fermentation and aging in a combination of concrete and steel tanks, and only minimal oak or barrel aging, the wine is deep, intense, almost brooding.

### ***Food Pairing:***

Meat, Light cheeses

