

DEPUIS 1929

*Pierre Amadieu*

*Domaine Grand Romane*  
**GIGONDAS**



**TERROIR** The old vines of Domaine Grand Romane are located on the highest part of the family vineyard, 400 m above sea level. Facing northwest, these hillsides dominated by upper Cretaceous sandstone limestone and sandy marl, offer power and concentration.

**VINIFICATION** Sorting the best bunches is possible only by hand picking. Harvest begins after a final tasting of the grapes, usually considerably later than the rest of the appellation. A traditional fermentation is carried on for Grenache and Syrah, while whole-bunch fermentation enhances the roundness and power of the mighty Mourvèdre.

Once blended, the wine is aged for 18 months in barrels ( 60% including half in new oak) and in foudres to soften the structure and the tannins. Bottled without filtration.

**TASTING NOTES** On the nose there are aromas of black fruit (blackcurrant and black cherry) and red fruits (raspberry and redcurrant) stewed with a hint of vanilla which meet savoury notes of thyme, laurel and black olives on the palate. Powerful tannins fill the mouth with notes of spicy liquorice and pepper for a long and satisfying finish. It has an astonishing balance of complexity, power and elegance.

**TECHNICAL NOTES**

**Varieties** : 65% Grenache noir, 20% Mourvèdre, 15% Syrah.

**Production** : 80 000 bottles.

**Alcohol** : 15 % vol.

**AWARDS**

**Wine Advocate** : 94/100

**Jeb Dunnuck** : 93/100

**Drink Rhône** : \* \* \* (\*)

**Jancis Robinson** : 16.5/20

**FOOD PAIRING**

Game, Wild boar stew  
Stuffed pheasant  
Rib roast, lamb shoulder  
Tagine

201 Route des Princes d'Orange - 84190 Gigondas - France  
Tel: +33 (0)4 90 65 84 08 Fax : +33 (0)4 90 65 82 14

www.pierre-amadieu.com - Mail : pierre.amadieu@pierre-amadieu.com