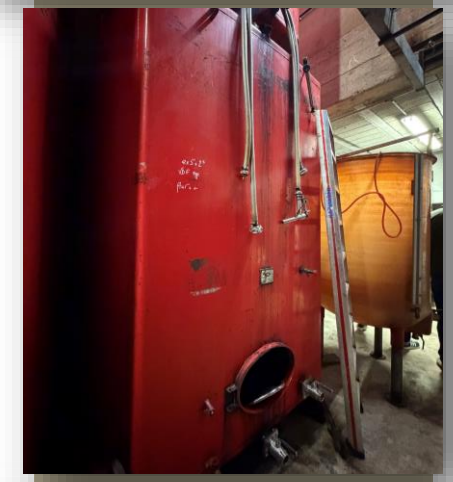








Domaine
Des Fontnobles

AOP Gigondas
RHÔNE VALLEY

The Estate & The Family

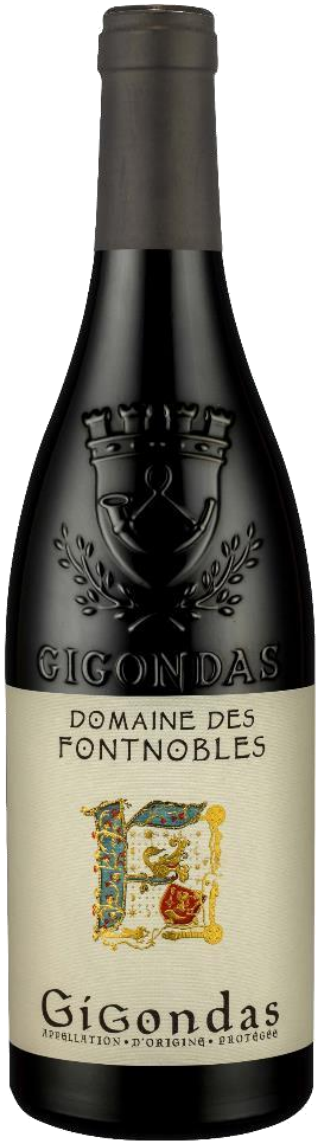
From the small hamlet of Fontbonne in Vacqueyras, the Bertrand family has carried on the Rhône winegrowing tradition since the 15th century. Today, Jacques Bertrand and his son, Maxime, farm 40 hectares – including a 5-ha high-elevation vineyard in Gigondas, as well as vineyards in Vacqueyras and Beaumes-de-Venise.

Gigondas – from the Latin "Jocunditas," meaning "joy" – is a fortified village with a storied history. First occupied by the Counts of Toulouse in the 12th century, the Papacy of Comtat Venaissin in the 13th century, and then the Counts of Orange in the 14th-16th centuries – wine has been produced in this region for centuries. The hillside vineyard has very stony clay-limestone soils, with a western aspect and high-altitude terroir.

Winemaking & Tasting Notes

The grapes are handpicked and whole cluster harvested before undergoing whole cluster fermentation, then aged in French oak barrels.

This wine opens with complex aromas of licorice, camphor, black pepper and black fruit with smoky, medicinal notes – coupled with a concentrated palate marked by coffee, licorice, graphite with hints of mint and balsamic – hallmarks of Gigondas.



Key Details

Producer : Domaine des Fontnobles
Varieties : 50% Grenache, 45% Syrah, 5% Cinsault
Vintage : 2023
Winemaker : Caroline Moro
2023 U.S. Allocation : 500 cases x 6
2023 Total Production : 4,000 bottles

Technical Data

Alcohol : 15.5%
Acidity : 3.1 g/L
Residual Sugar : <1.5 g/L
Fermentation : whole cluster fermentation in cement tank
Aging : French oak for 12 months
Pairing Suggestions : grilled red meat, wild game, truffles, duck breast, charcuterie

Scores & Accolades

91 points	Jeb Dunnuck – vintage 2021
91 points	Jeb Dunnuck – vintage 2020
92 points	Jeb Dunnuck – vintage 2019

DOMAINES & CHÂTEAUX

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Located at the foot of the Alps – the jagged Dentelles de Montmirail – sits 40 hectares of Grenache and Syrah situated 400 MASL. The very stony clay-limestone soils and high-altitude terroir produces a ***robust wine with black fruits, fine tannins and lovely freshness****.*

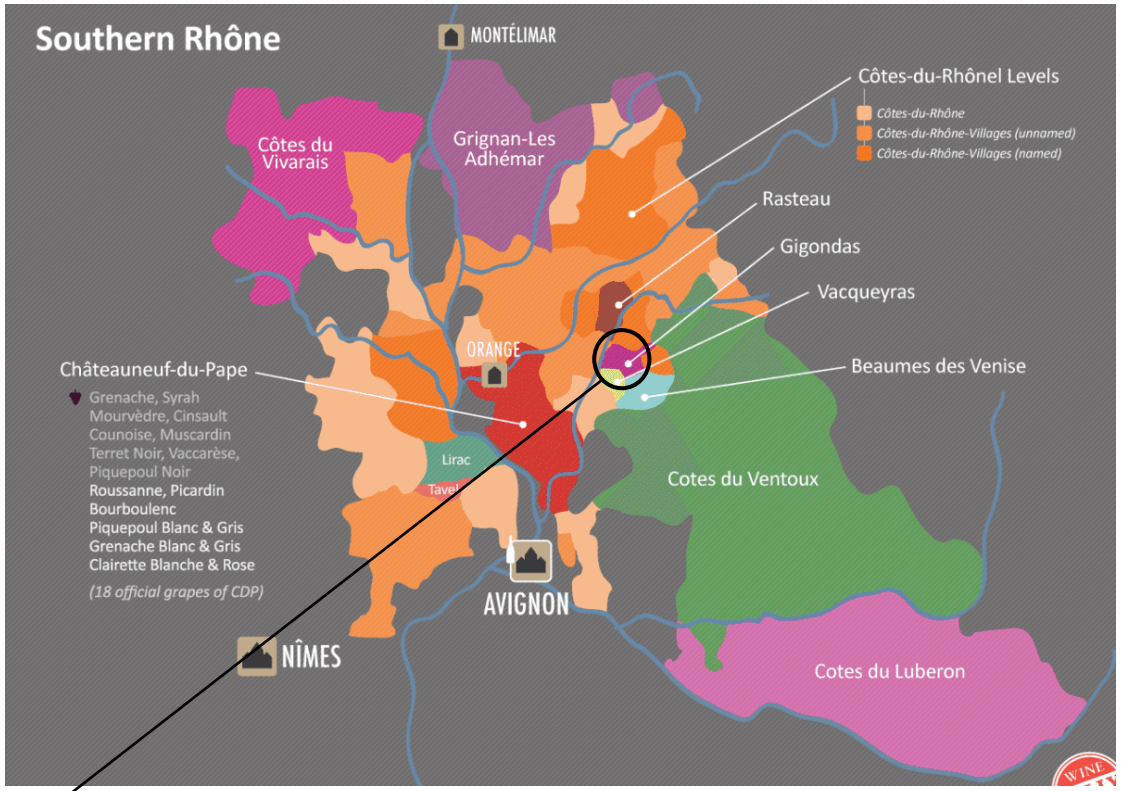
Sub-Appellation: **AOP Gigondas (Cru)**

- Grapes: primarily red – Grenache Noir, Syrah, Mourvédre, Cinsault
- Aromas: signature notes of garrigue – thyme, lavender, sage – with ripe red and black fruits
- Palate: bold, full-bodied, robust with firm tannins and high alcohol
- **Mistral wind**: very strong wind that blows year-round, cooling the region and keeping the vines dry to prevent disease
- Distinctive Bottle: most producers use an embossed bottle featuring the village's coat of arms

Producer: **Domaine des Fontnobles**

- Family-owned and operated since the 15th century
- Led today by Jacques and Monique Bertrand and their children, Marie and Maxime
- Soils: very stony clay-limestone
- Altitude: high-altitude at over 400 MASL





Region: **Southern Rhône**

- **Climate**: Mediterranean; Mistral winds & Rhône River cool area
- **Topography**: flat plains descending toward Mediterranean Sea
- **Soil**: Alluvial clay

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