



DOMAINE DU CLOS DES TOURELLES

Domaine du Clos des Tourelles - 2023

Domaine du Clos des Tourelles, a place out of time, surrounded by his "clos" of old Grenache.



PRESENTATION

Vines and old vines from this vineyard, whether from the mid-slopes or from the heart of the "Clos", provide the wine with elegance and a unique aromatic finesse.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

The "Domaine des Tourelles" is located at the foot of the village of Gigondas. The vineyard, which includes a "Clos" directly next to the Property and the village, is orientated north west and enjoys a cool microclimate which allows late harvests.

TERROIR

The vineyard's soils are calcareous, with a very specific sandy matrix, which can be felt more specifically within the "clos".

AGEING

The harvest date is defined by regular checks on the ripeness and berry tastings. The harvest is manually picked and the greatest care is taken with the bunches that are used whole in vats. After a few days of maceration, the fermentation starts spontaneously with the indigenous yeasts. The extraction is mainly done by light punch downs. After pressing in a vertical press, the wines are aged in oak Foudres for a year and a half.

VARIETALS

Grenache noir, Syrah

SERVING

Serve at 16°C.

REVIEWS AND AWARDS



94/100

"Vinified in truncated wooden tanks and co-fermented, the 2023 Gigondas Clos des Tourelles has turned out beautifully, unfurling in the glass with aromas of peach, spices, garrigue and flowers mingled with delicate notes of chocolate. Medium- to full-bodied, dense and enveloping, it's layered and fleshy with velvety tannins that lead to an ethereal, long finish. This is a blend of 82% Grenache Noir, 8% Syrah and 10% Mourvèdre."

Wine Advocate, 16/10/2024

