



LES CLIMATS
Wine & Spirit Imports, Inc.

Vignoble Edmond Latour AOC Gigondas

COUNTRY

France

VARIETAL

70% Grenache
30% Mourvèdre

SOIL TYPE

Pebbly with alluvial soils, sandy clay

VINEYARD

2 Plots
45 year old vines
Communes of Dentelles de Montmirail

HARVEST

Mechanical harvest & hand sorted

VINIFICATION

Fermentation in barrel
Aging in Barrel 12-18 months

TASTING NOTES

An impression of power emerges very clearly as soon as you put your nose in the glass. Allowed to breathe, the cocoa, liquorice and wild blackberry. A touch of graphite, & flint typical of the appellation. The rich palate does not disappoint and stays in style. We can imagine drinking it with steak and game.

ABOUT THE WINEMAKER

Domaine de l'Espigouette is now run by Bernard Latour, his wife and two sons, Julian and Emilien. They carefully work the vineyard according to the climatic characteristics of vintage and different terroirs. The diversity of the soil allows for complexity to the different wines of this area, the hills provide rich, bold wines, while sandy, clay soils provide elegance, finesse and depth. The vines have an average age of 45 years old. The family works in the vineyards and select the grapes for maximum ripeness and concentration when harvested mechanically then carefully sorted before entering the winery.

