

Gigondas

AOP / 2023 / SOUTHERN RHÔNE, FRANCE



93 POINTS

Wine Enthusiast

WINE OVERVIEW

The Victor Berard Gigondas 2023 is a highly rated, robust Southern Rhône red blend originating from the prestigious Gigondas AOP. This vintage stands out for its concentrated fruit profile, traditional structural backbone, and remarkable richness, capturing the iconic warmth and complexity of its terroir. Hand-selected varietals undergo long skin fermentation and barrel maturation to harmoniously blend power with smooth texturing.

TECHNICAL SPECIFICATIONS

APPELLATION	Gigondas AOP, Southern Rhône, France
VINTAGE	2023
WINE TYPE	Dry Red Wine
GRAPES / COMPOSITION	Classic blend led by Grenache Noir, with Syrah, Mourvèdre, and Carignan
ALCOHOL CONTENT	15.5% ABV
BOTTLE SIZE	750 ml

VITICULTURE & WINEMAKING

Hillside vineyards on clay, limestone and sandstone. Harvested at optimal phenolic ripeness; manually sorted and partially de-stemmed. Extended skin fermentation in temperature-controlled vats builds depth and structure. Oak-barrel maturation softens tannins and adds complexity while preserving fruit purity.

Tasting notes

Dark plum, cherry skin, violets and licorice, with earthy undertones. Rich, full-bodied and silky, with deep berry fruit, wild thyme, garrigue and fine, well-knit tannins.

FOOD PAIRINGS

Grilled prime rib, rosemary lamb chops, wild game birds, rich beef stews and aged hard cheeses.

SERVE 16-18°C / 60-64°F

Decant 1 hour in youth