

# Domaine d'Ouréa Gigondas "La Belle Cime" red 2021



## Product price:

**€228.00**

## Product features:

Area: SOUTHERN RHONE

Winemaker: Adrien Roustan (OUREA)

Vintage: 2021

Appellation: Gigondas

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: grenache

Alcool: 13

## Product short description:

93/100 RVF. The great cuvée from Adrien Roustan. The quintessential wine for aging from Gigondas. It comes from a high, south-facing parcel located at the summit of the AOP Gigondas. A lot of freshness and finesse brought by the altitude (520 m), and a beautiful complexity thanks to the 40-year-old vines. A very fine bottle that will rival the best neighboring Châteauneufs...

## Product description:

**PRESENTATION OF THE DOMAINE D'OUREA**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

Domaine d'Ouréa Gigondas "La Belle Cime" red 2021 :

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**RVF Guide to the Best Wines of France 2024** (Sept. 2023): 93/100. *La Belle Cime shows a more restrained expression of fruit, the limestone transcends the nose and palate. A noble tannic firmness is felt and extends the finish. A more rigid wine that never falls into austerity.*

**Technical sheet written by the domaine:**

**Terroir** : Selective parcel from high altitude, 520 meters, located on the southern slope of the Dentelles de Montmirail, lieu-dit Grand Montmirail. It is a unique place, surrounded by green oaks and limestone rocks, with a cool, breezy, and bright climate. The vines were planted in 1982.

**Grapes** : 70% Grenache, 20% Syrah, 10% Cinsault.

**Vinification** : Manual harvest, not destemmed then crushed, followed by a short infusion. Aging only in concrete tank to preserve purity and delicacy.

**Tasting notes** : This is a wine with a brilliant ruby color, featuring notes of sour cherries, currants, and small red fruits, with a tangy finish. Beautiful rare limestone density.

**Serving & Pairing** : Serve at 15°C and if possible, open the day before. Partridges with cabbage, Hare in cream.