

Domaine d'Ouréa Gigondas red 2023



ADRIEN  ROUSTAN
DOMAINE
D'OURÉA

Product price:

€144.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Adrien Roustan (OUREA)

Vintage: 2023

Appellation: Gigondas

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Wine Advocate (Parker): 93+/100

Cépage dominant: grenache

Product short description:

93/100 RVF and 93+/100 Castaing/Parker. Adrien Roustan has managed to produce a very beautiful Gigondas 2023, admittedly a bit young at its release in 2025, but which will be perfect in 2026.

Product description:

PRESENTATION OF DOMAINE D'OUREA
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine d'Ouréa Gigondas red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **93/100**. *The Gigondas appears saltier, supported by even softer tannins at the heart of a dense structure.*

Robert Parker's Wine Advocate (Y. Castaing, Oct 2025): **93+/100**. *A pure Grenache Noir, vinified with whole bunches and matured for 14 months in concrete tanks, the 2023 Gigondas is a superb example of the variety on red clay and calcareous soils. Unfurling from the glass with aromas of flowers, rose petals, mulberries and dark cherries, it's medium- to full-bodied, round and sappy, with an enveloping core of fruit framed by gently stemmy tannins, concluding with an ethereal, pure finish. **Drink date 2027-2038.***

Jeb Dunnuck : **90/100**. *Perfumed red fruits, flowers, sandalwood, and crushed stone define the aromatics of the 2023 Gigondas, a medium-bodied, very pretty, floral, elegant 2023 that has fine yet building tannins, terrific overall balance, and a great finish. It's a Burgundy lover's Gigondas with its complex, elegant, nuanced style.*

Technical sheet written by the domaine:

Terroir : Lieu-dit of "Grand Montmirail", high-altitude vineyard (400 to 520 meters). The lower part of the slope consists of red marls that will bring depth. In the middle and upper parts of the slope, the limestone bedrock becomes increasingly present, imparting tension, character, and verticality to the wines. Vineyard planted in 1975.

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

Vinification : Manual harvest, destemmed then crushed, followed by a short infusion. Aging exclusively in concrete tanks to preserve purity and delicacy.

Tasting notes : A fine, elegant, vibrant wine, where the originality of the place is conveyed with energy.

Service & Pairing : Serve at 15°C. Partridges with cabbage, Hare à la crème.