

# Héritage du Pic Saint-Loup "Guilhem Gaucelm" red 2022



Product price:

**€270.00**

Product features:

Area: LANGUEDOC

Winemaker: Frères Ravaille

Vintage: 2022

Appellation: Pic Saint-Loup

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 95/100

Cépage dominant: syrah - grenache

Product short description:

**95/100 RVF.** The great cuvée of the domaine, vinified and aged to last. Patience...

Product description:

**PRESENTATION OF ERMITAGE DU PIC SAINT LOUP  
+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Héritage du Pic Saint-Loup "Guilhem Gaucelm" red 2022**

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **95/100**. *The face-off between the 2022 vintage of the highly regarded cuvée Guilhem Gaucelm, compact and refined, and the 2012 vintage, with its complex bouquet, showcases the excellent level of the domaine. The syrahs and grenaches*

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*over 100 years old, evolving on the rolled pebbles of this renowned terroir, have character.*

**Technical sheet written by the domaine:**

**Tasting:** Shimmering purple color with red reflections. Intense aromatic expression of dark cocoa, licorice, and Havana enriched with notes of plum and ripe quetsche. On the palate, fruits and meringue pastry cream dominate. The attack is fleshy and generous. The tannins, with a very fine grain, precisely structure this wine, whose amplitude on the palate impresses, leaving a sensation of voluptuousness in the finish.

**Cellaring:** 15 to 20 years.

**Soils:** Clay-limestone dating from the Quaternary. Rolled pebbles, filtering soil.

**Yields:** between 10 and 20 HI / Hectare

**Blends:** 50% syrah, 50% grenache (old vines of 85 years in goblet)

**Vinification:** Traditional method, punching down. Aging in oak barrels for 24 to 30 months

**Tasting temperature:** 16°-19°C

**Pairing:** Red meat, woodcock with porcini, lamb shoulder.