


M. CHAPOUTIER

Les Jocasses Gigondas

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VARIETALS	Grenache, Syrah and Mourvèdre.
VINTAGE	2022
REGION	Gigondas, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Beautiful robe of great intensity ruby color.
NOSE	The nose is both powerful and very fine. Aromas of strawberry jam and spicy peppery notes alternate for a very pleasant bouquet.
PALATE	The palate presents an attack on floral then spiced notes. Very nice tannic structure of the wine with beautiful persistence.
AGEING	8 months in concrete vats.
PAIRING	Lamb shank in soft spices or mild spiced Middle East and Asian food.
READINESS FOR DRINKING	Drink now and decant it for 15-30 minutes, in order to release the aromas. Or cellar it for 5 to 7 years.
RATINGS	3.8  vivo
ORDER CODE	FR0392