# THE SOURCE LA ROUBINE SOUTHERN RHÔNE



# 2022 GIGONDAS

## PRODUCER OVERVIEW

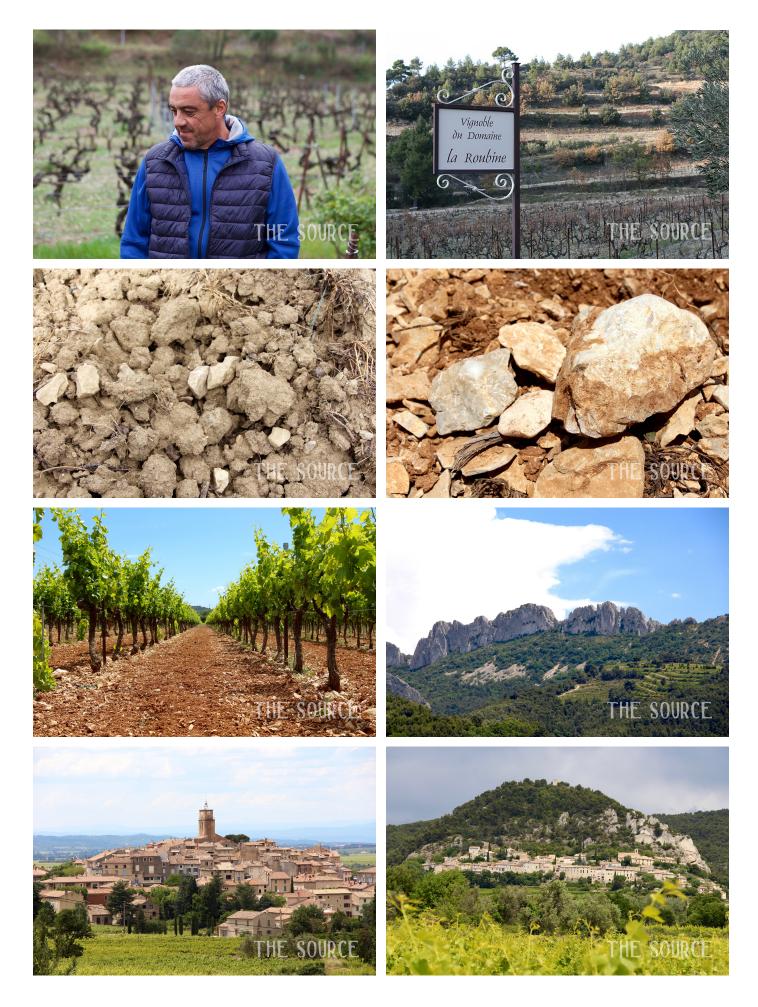
Former Parisian fireman and former Gigondas Mayor Eric Uhgetto and his wife Sophie took over her family's vineyards in the early 1990s and were certified organic in 2000. The estate has 15 hectares in Gigondas, Vacqueyras, Seguret and Sablet, planted to Grenache, Syrah, Mourvedre, Cinsault and Counoise. Their vineyards are on limestone, clay, and sand terraces that sit at varying altitudes along the Dentelles de Montmirail. Uniquely, they work with 100% stem inclusion on all red wines and allow spontaneous ferments followed by aging in neutral vessels of old wood barrels, concrete, and fiberglass tanks.

### VINEYARD DETAILS

Roubine's Gigondas comes from 5ha of 50-year-old (2023) vines on the north side of the Dentelles de Montmirail with one flat parcel at 150-160m on iron-rich red clay and cobbles, and terraces at 260-300m of quartzite, limestone and alluvium. 70% Grenache, 15% Mourvedre, 15% Syrah.

### CELLAR NOTES

100% whole cluster, natural fermentation with one daily pumpover in concrete for 45 days. Grenache is vinified separately while Syrah and Mouvedre are co-fermented. No fining or filtration.



All photos and content generated and owned by The Source Imports. For more information, go to  $\underline{www.thesourceimports.com}$