## 93 pts. Wine Spectator



#### **GRAPILLON D'OR "CUVEE 1806" GIGONDAS, FRANCE**

The domaine was founded in 1806 (hence, the name "Cuvee 1806") and Celine Chauvet, daughter of the family, produces concentrated, well-structured Gigondas from vineyards averaging 40 years of age and select Grenache parcels averaging 80 years of age. This full-bodied, textbook style of Gigondas consists of 80%Grenache, 20% Syrah and has layers of black fruit, cherries, figs and earthiness with a deep garnet hue.

Great with meat on the grill or a

hearty stew

FANTASTIC!!!

**ARTISANS** & VINES

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