



# CHATEAU REDORTIER

THERE IS NO SUBSTITUTE FOR QUALITY

## Château Redortier • Beaumes-de Venise & Gigondas

Isabelle and Sabine, twin sisters, quietly offer the Rhone valley's best-kept secret. Biodynamically farmed, vinified in cement and foudres, cluster fruit, cool fermentation. They practice some of the greatest "magic of growing" in all of Southern France. Highest elevation vines in the appellations.

### Gigondas 2019

When you cross north to the other side of the Dentelles de Montmirail you are in Gigondas land, a slightly lower altitude at 1,400 ft. with iron-rich soils. The 2019 vintage is more Grenache-forward than previous vintages. The blend is 70/30, Grenache-Syrah from Etienne Menthon's first plantings in the 1950s and 1960s. Typically these old-vines, yield 25 hl/ha. In extraordinary and much sought-after vintages like 2019, sites like these transcend. The twins' winemaking here is pure, classic Redortier in style: fruit destemmed, two-three week vat vinification, wild yeast to ferment in 100hl neutral foudres, pumping over and punching down the cap. After vinification transfer to 75hl cool concrete vats for 24 months. Bottled unfinned and unfiltered. The result more than justifies the twins' father's original ambitions for Château Redortier and his complete trust in them when he passed the reigns of the estate to them. To quote Etienne de Menthon, "I have always wanted to make elegant wines." Etienne's words guide every aspect of Isabelle and Sabine's stewardship of Château Redortier. We think their 2019 Gigondas shows just how well they have succeeded.

John Livingstone-Learmonth, Drink Rhone, ★★★★★(★), had this to say:

"Good, level red robe; the bouquet centres on mixed berry fruits, a note of blueberry, has a curve of ripeness, holds well. It's a little reserved for now [February, 2021]. The palate links well to the nose, gives an effortless run of tasty black fruit content, neat *gras*, refined tannins fitting in very well, a savoury blackberry exit. There is good essence in the fruit, the altitude playing a prominent role in extending it rather than concentrating it. This is so bright - way to go, ladies! A real **STGT** Gigondas here."

For the uninitiated, **STGT** is Soil to Glass Transfer. In other words, this is a wine true to its place. *Voilà* !

