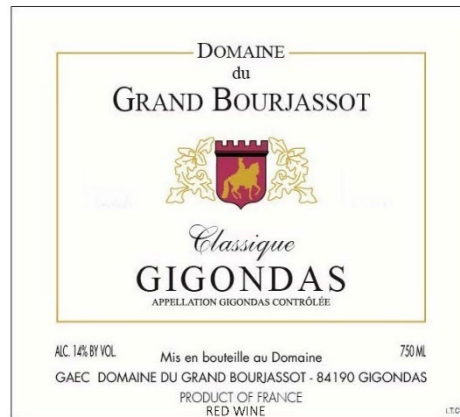


Domaine du Grand Bourjassot

Gigondas



Gigondas Classique 2022

The 2022 Gigondas “Classique” bottling from Cécile Varenne’s Domaine du Grand Bourjassot includes plenty of old vines, as the average age of vines for this bottling is more than sixty-five years-old, with all of the vines farmed organically. The cépages of this cuvée reflects her vineyard plantations: seventy percent grenache, twenty-two percent syrah and eight percent mourvèdre. The wine is fermented with native yeasts and most years is one hundred percent whole cluster. The wine is raised in tank and bottled with no fining and a very light filtration. The 2022 version tips the scales at fifteen percent octane in this drought vintage and offers up a deep and complex bouquet of dark berries, smoked venison, pepper, coffee bean, chalky soil tones, just a touch of garrigue and a topnote of distant bonfire. On the palate the wine is deep, full-bodied and tangy, with a rock solid core of fruit, superb soil undertow and grip, ripe, firm tannins and fine focus and balance on the long, complex and gently warm finish. This wine carries its alcohol very well and I would never guess it was a full fifteen percent if I were served it blind, but it is a drought vintage wine and that gives it a structural chassis that will take its sweet time to soften. The wine will be excellent once it is ready to drink, but it will demand a proper period of extended hibernation in the cellar to soften up those drought tannins. 2038-2075+.

91+ pts– John Gilman, View from the Cellar, September-October 2025