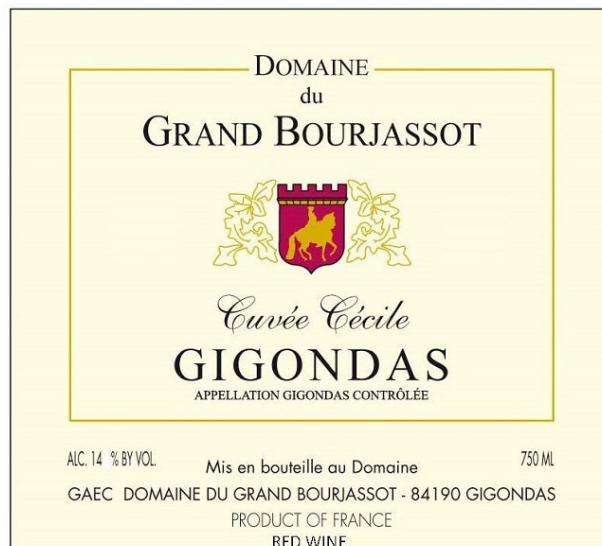


Domaine du Grand Bourjassot Gigondas



Gigondas Cuvée Cécile 2021

The Gigondas “Cuvée Cécile” from Domaine du Grand Bourjassot was first made by Cécile’s father, Pierre in 1998, a few years before Cécile completed her oenological studies. It is a cellar selection of the very best lots of the regular bottling, which are earmarked for the Cuvée Cécile soon after fermentation and raised in Burgundy barrels, rather than tank, with twenty percent of the oak new in each vintage. 2021 having been an atypically cooler vintage, the Cuvée Cécile comes in at fourteen percent octane in this year. The bouquet is pure and complex, showing a lovely, discreet touch of oak in its blend of dark berries, smoked meats, pepper, garrigue, a fine base of chalky soil tones, woodsmoke and a really well done framing of new oak. On the palate the wine is deep, full-bodied and impeccably balanced, with superb depth of fruit at the core, lovely soil inflection, ripe, buried tannins, fine focus and a very long, complex and classic finish. This is the finest bottle of young Gigondas I have tasted in a couple of decades! [emphasis added] 2035-2075+.

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