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Rhône 2018

Cooler terroirs such as Gigondas had an advantage in the summer heatwave of 2018, and are less prone to the clumsiness and over-extraction that besets many Châteauneuf-du-Papes. Vacqueyras had a good year too, with the best examples offering 99% of the quality of its more famous neighbours at 50% of the price.

GIGONDAS

Dom du Terme, Célestin 2018 Gigondas 17

Grenache, Syrah, Mourvèdre. Aged in old oak. Tank sample. Tasted blind. Distinctive candied fruit aromas, a bit like those freeze-dried strawberries you get in cereals. Succulent and juicy on the palate with full body, lifted spiciness and a savoury, dry finish. Characterful and memorable. (RH)

Drink 2020–2026

Dom du Terme, Réserve 2018 Gigondas 15.5++

80% Grenache, 10% Mourvèdre, 10% Syrah. Aged in old oak. Tank sample. Tasted blind. Underripe, bitter and pétillant – just too young to judge at this point ? Even so, there doesn't seem to be much promise in the sour fruit, but time will tell. (RH)

Drink 2020–2024

Dom du Terme, Tradition 2018 Gigondas 15

80% Grenache, 20% Syrah. Aged in concrete and old oak. Tank sample. Tasted blind. Heady nose with medicinal aromas and savoury red fruit. Bitter aniseed notes on the finish with dark chocolate and firm tannins. Quite hard work overall. (RH)

Drink 2020–2024