



2009 Les Halos de Jupiter Gigondas

A Proprietary Blend Dry Red Table wine from Gigondas, Southern Rhone, Rhone, France

Review by Robert Parker
Wine Advocate # 191 (Oct 2010)
Rating: (87-89)
Drink -
Cost: \$24-\$29

Leaner and dominated by its minerality, the 2009 Gigondas is obviously a cooler climate effort. It reveals a bit of austerity as well as an angular mouthfeel although it also possesses attractive wet rock, raspberry and sweet and sour cherry notes. (Not yet released) This project, which features the brilliant winemaking skills of Philippe Cambie working with the proprietor of Chateau de Nages, Michel Gassier, is essentially a negociant operation dedicated to the highest quality wines. Most of the vineyards are organically farmed and some are biodynamically farmed. With all of these cuvees, Cambie follows his typical practice of aging all the Grenache in tank, usually cement if available, or stainless steel. The Syrah and Mourvedre are kept in 600-liter demi-muids. There are two cuvees of Chateauneuf du Pape from the northern and north-eastern part of the appellation. Importers: A Daniel Johnnes Selection, imported by Michael Skurnik, Syosset, NY; tel. (516) 677-9300 and Paul M. Young Fine Wines, Los Angeles, CA; tel. (323) 222-2003
