

# Gigondas Les Jocasses 2022

## 6x75cl

### Grapes

Syrah  
Grenache

Region/Appellation  
AOP Gigondas

Alcohol by volume  
14.5%

Residual Sugar  
1.04 g/l

pH  
3.63

Total Acidity  
3.22 g/l

Tasting note printed  
26/07/2025

### Winemaker Notes

A powerful nose, alternating between strawberry jam and spicy/peppery notes. Similarly the palate is floral then spicy, the wine has superb tannic structure and lovely long-lasting flavours.

### Vineyard

The soils of this A.O.C. covers sandy molasses, clay or old alluvial deposits with shingles.

### Winemaking

The grapes are destemmed and vinified in concrete tanks. Daily pumping over is carried out during the alcoholic fermentation and the maturing takes place in concrete tanks over 8 months.

### Vintage

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

### Food match

Lamb shank in soft spices.

