

**2006 Domaine les Teyssonnières
Gigondas**

Proprietor Franck Alexandre's 2006 Gigondas is a blend of 80% Grenache and 20% Syrah that spent 18 months all in concrete tanks. It's a delicious, medium-bodied, fully mature effort that has lots of kirsch, loamy/sandy soil, cured meats and olive tapenade aromas and flavors. Elegant, slightly mid-weight and certainly charming, drink it anytime over the coming 2-3 years.

- Jeb Dunnuck (March, 2016)

**2013 Domaine les Teyssonnières
Gigondas**

Not yet bottled, the 2013 Gigondas is another solid wine from this estate. Made from 80% Grenache and 20% Syrah that was completely destemmed and raised all in concrete tanks. It has the classic kirsch, dried soil, licorice and wild herb characteristics that I always find in this cuvée. Medium-bodied, supple, lightly textured and elegant, with fine tannin, it's a charming, thoroughly enjoyable Gigondas that will drink nicely on release and evolve gracefully through 2023.

- Jeb Dunnuck (March, 2016)

**2014 Domaine les Teyssonnières
Gigondas**

A blend of 80% Grenache and 20% Syrah that's all from sandy soils, the 2014 Gigondas is an impressive looking barrel sample and may be one of the few 2014 to surpass its 2013 counterpart. Starting a little bit reductive, it gives up more textbook notes of black raspberries, crushed pepper and Provençal herbs to go with a medium-bodied, silky and layered feel on the palate. The tannin quality really sets this apart and it has outstanding length on the finish. Aged twelve months in concrete tank, it should be one of the stars of the vintage, and drink nicely right from the get go.

- Jeb Dunnuck (March, 2016)