

DOMAINE DU GOUR DE CHAUMÉ AND DOMAINE DU TERME

Two wonderful female winemakers from Gigondas

The first started in the winemaking world when it was a very masculine social sphere. The second succeeded in realizing her vision of what her wines should be. These women represent two different personalities for people from Gigondas who have an impressive sense of balance.

Located in the foothills of the Montmirail Mountains, close to Vaison-la-Romaine in the Vaucluse region, the Gigondas appellation is one of the most beautiful wine-growing regions in the South Rhône valley. The majestic shape of its Dentelles de Montmirail reflects the production of wines of distinction. The wines are elegant, complex but fresh. Gigondas is a wine-growing region with an interesting geology, where the natural terracing creates a huge diversity of wines.

The historic heart of Gigondas originated on the hill named La Font des Papes, giving form to a plateau below the village. It is in this place that both Domaine du Gour de Chaumé and Domaine du Terme have their wineries. Two properties ran by women who had not only to establish themselves in their own estate but who also had to be taken seriously by a profession dominated by men.

Wines with finesse

In 1987, Anne-Marie Gaudin-Riché, who had just turned 20 years old, started working at Domaine du Terme, which was a family property managed by her father. At the time, she probably was the only woman from her generation to take the helm of a winemaking estate in Gigondas. In this field that was dominated by men, she recalls that very few men even spoke to her when she first started out. Thus she did not communicate a lot with her father or other winemakers. Instead she learned by herself by observing, testing and certainly by making mistakes sometimes. She still remembers the time some customers spoke directly to her when she was alone in the wine cellar but who then started speaking to her father as soon as he was there.

It is not easy for women to stand out from the crowd when it comes to the male winegrowing sphere. Anne-Marie's answer is to produce wines with a distinct sensibility that is never ostentatious or demonstrative. The wines are made from ripe grapes from all around the estate where the soil contains heavy clay. She vinifies wines gently in cement vats or cask during a long process that can last up to three years. In the end, Gigondas wines inevitably possess a generous but balanced body that are also magnificently silky, fit for the cellar. Are they women's wines? No, these are simply wines that exude a high level of finesse.

ANNE-MARIE GAUDIN-RICHÉ

At Domaine du Terme, Anne-Marie's production is sophisticated and refined. At the estate since 1987, she likes defining her wines as traditional and respectful of the vineyard soil. She wants to be aligned with her family background and not create overblown wines with overly strong tannic structures. She tells us: "I don't like what is severe. My pleasure is letting wine slowly breathe and appreciating it during a nice dinner. My father used to do this. I don't want to try too many new things. I prefer respecting people who produced wine before me."

All the finesse of Gigondas over six vintages

DOMAINE DU TERME – Réserve 2016

Varietals: 80% Grenache, 10% Syrah, 10% Mourvedre.

The intense nose first evokes orange peels. This wine is still in barrel and will be bottled in two years. It presents a clear and pure fruit flavor supported by a beautiful structure. This structure reflects its pleasant and delicate tannins. The richness of this vintage expresses itself in the warm balance which releases a chocolate-flavored note on the finish. Despite its delicate taste, this Gigondas wine has good richness in all the mouth. This is a lovely wine in the making.

DOMAINE DU TERME – Réserve 2014

Recently bottled: January 2018. Anne-Marie affirms that "it was a complicated vintage where we had to sort severely because of the humid year we had." The selection during the harvest means that the grapes have a nice sensation of maturity, hence the sweet sensation on the palate and the acidity of the vintage that brings a long finish. The long hang time for the grapes gives this wine an appealing, delicate taste. The aromatic palette of this vintage offers some more developed flavors than the wine of Domaine du Gour de Chaulé. The wine has a good texture in the mouth.

DOMAINE DU TERME – Réserve 2012

For this wine, the fruit is showing secondary characteristics. The wine takes some time to open up. We are still seduced by the quality of the soft texture. Despite the present tannins and the density in the mouth, this wine needs some more time. This is a harmonious and coherent wine which always respects the balance of the vintage. Impressive!

DOMAINE DU TERME – 2007

The varieties for this wine are blend of Grenache and Syrah, without Mourvedre. The wine represents its age well. It shows a more tertiary aromatic evolution. We still have a very nice quality to the texture. There is a pleasant surprise with this wine: the warmth of the vintage is perfectly integrated and gives a perfect balance to the whole impression. The tannins are smooth and we rediscover the salinity on the finish. A flavor of iron seems to dominate the taste because of the absence of Mourvedre and probably due to the high rate of Syrah (20% in this wine instead of 10% for the Reserve cuvee).

DOMAINE DU TERME – 1998

Even if the wine shows its with an advanced tertiary evolution, the mouth impresses us for its delicate texture. As always, the tannins are totally smooth and integrated in the fruit with a genuine sensation of fluidity. We rediscover in this cuvee a pronounced taste of iron but with a bouquet evolving toward tobacco taste.

