

DEPUIS 1929



Pierre Amadieu

GIGONDAS

Our family history is intimately linked to the village of Gigondas. For three generations, we have put all our know-how to work for this exceptional terroir by revealing and highlighting this prestigious appellation as well as the other *Crus* of the Rhone Valley.

90 years of history surround our united and passionate family. Today, we want to write a new chapter and perpetuate the Amadiou spirit, adding a touch of modernity.

Ours is an extended family, thanks to the men and women who work with us every day, respecting the pace of the vines and wines.

Pierre Amadiou wines, with their elegance and balance, reward our efforts as wine growers following the process through to maturation. We invite you to discover our Exceptional Terroirs, Essentials and Best Value wines by browsing through these pages. Alternatively, you can also taste them at the estate.

Marie, Pierre, Henri-Claude, Jean-Marie and Claude





1929

Birth of the
Pierre Amadiou winery

1950

Acquisition of the
Romane and La Machotte
properties

1965 & 1975

Jean-Pierre and Claude
take up the reins in the
vineyard and the cellar

1989

Pierre, the 3rd generation,
takes over the winemaking

2012, 2015 & 2018

Henri-Claude, Jean-Marie
and Marie join the ranks

2019

90th anniversary of the first
Pierre Amadiou cuvée
& official opening of
the new cellar

In 1929, Pierre Amadiou was 19 years old and already busy working the 7 hectares (17 acres) of vines of the small family vineyard in Gigondas. That very year, he decided to make and then sell the first wine bearing his name. The Pierre Amadiou winery was born.

For almost 40 years, with the help of his wife, Pierre developed the family vineyard and became a major player in the appellation. He built new winemaking facilities and a new cellar. In 1950, he bought two hillside properties called Romane and La Machotte.

As the years passed, generations came and went and plantings continued, the 7 hectares became 137 (338 acres), transforming the Pierre Amadiou winery into the largest privately-owned vineyard in Gigondas.

His two sons took up the reins, in 1965 for Jean-Pierre and in 1975 for Claude. The estate's business has continued to grow under the management of the two brothers.

Today, with the arrival of the new generation, the challenge is to preserve and promote this legacy. Pierre, the eldest grandchild, assisted by his uncle Claude, has been in charge since 1989. His cousins, Henri-Claude, Jean-Marie, and Marie, have progressively joined the ranks to look after the sales dimension, the winemaking aspect and the wine tourism offer.

GIGONDAS

What a wonderful playground to make wines that reflect the character and passion of an entire family.

Gigondas benefits from an exceptional situation with its diversity of terroirs and parcels that extend to the heights of the *Dentelles de Montmirail* mountains. This unique vinegrowing area has been shaped by the hand of men for centuries. The vines are deeply rooted in clay-limestone soil, bathed in sunlight and freshened by the wind.



Our vineyard also blossoms in the ideal climate of Gigondas. Its location in the far northeast of the appellation results in a unique geology combining Cretaceous limestone and blue marl. Welcome to the heart of a preserved ecosystem where old vines, garrigue scrubland and holm oaks have lived side by side for 90 years. The elevation of our parcels starts from 265m and culminates at 500m, facing north-northwest. The cool temperatures on the hillsides ensure that the grapes mature slowly and give generous and fruity wines.

Our terroir has many advantages. The surface stones reduce evaporation and, at night, warm the earth with the heat that they accumulate during the day. The subjacent layers of blue marl reduce hydric stress and the presence of sandstone and sand encourages water infiltration. That soil allows Grenache, Syrah and Mourvèdre vines to reach full maturity with naturally limited yields.

This superb terroir combined with the know-how of the Amadieu family gives wines with a good typicity, fresh, rich and elegant.





Pierre and Jean-Marie share the delicate task of winemaking and want their wines to reflect the family's strong commitment to the terroir.

These two passionate winemakers focus on the work in the vineyard and limit the operations in the winery to reveal the purest expression of the terroir of Gigondas. As a result, the management of the vineyard and the winemaking process are increasingly single vineyard oriented. The grapes are harvested by hand and the vinification takes place separately at two sites: the Romane cellar and the winery at the entrance to the village of Gigondas.

The decision to perform fewer operations in the cellar demands more patience. Here we take the time that is needed to create great wines. The vatting periods are long and traditional. The wines are then aged in La Machotte cellar, which has perfect natural humidity, and in the brand new Gigondas cellar, opened early 2019. It has been built in natural stone and is designed to hold large-capacity barrels. It has the space for 75 barrels of 225-litre capacity, and 21 foudres of 30 and 50 hectolitres. These two sites allow a long and delicate ageing process, combining barrels and foudres for incomparable finesse and subtle toasted notes.

This unique Pierre Amadieu signature and elegance are also sought by our vintners partners who have been loyal to the family vision for many years.



EXCEPTIONAL TERROIRS



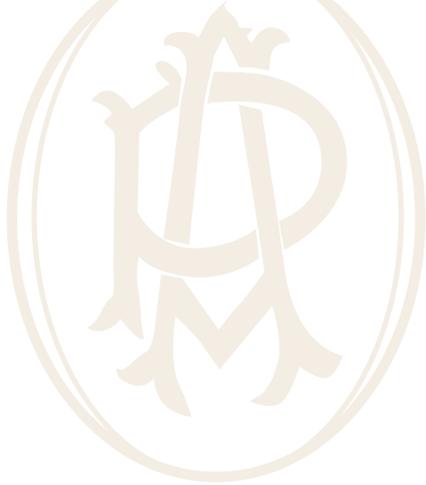
THE ESSENTIALS

THE RANGE



BEST VALUES





EXCEPTIONAL TERROIRS

The most prestigious Rhone Valley growths are showcased in this range through a series of single vineyard selections. These are our iconic wines, offering a faithful illustration of their vineyard sites. Extremely refined and elegant, these complex wines offer substantial ageability.

GIGONDAS LE PAS DE L'AIGLE LENGTH AND SUBTLETY

Harvested at peak ripeness, and nurtured by the warm autumn sun, Gigondas Le Pas de l'Aigle is not a wine you can describe, it has to be tasted. Made from our highest plots of Grenache, the wine fully mirrors the freshness and finesse of its terroir. Sense of place imbues it with amazing subtlety and a complexity that lingers on and on. Two years' maturation in old foudres enhances the rich character of the wine, without obscuring it.

GIGONDAS DOMAINE GRAND ROMANE POWERFUL AND SEDUCTION

A captivating fusion of old-vine Grenache, Mourvèdre and Syrah, guaranteeing complex aromas, power and distinction. The peppery spices twist and twirl around candied black fruits. Sense of place is maximised, offering a blend of silky tannins, garrigue herb and black olive notes. Its ample, lush structure reveals true finesse and substantial ageing potential. Matured using time-honoured techniques for 18 months in casks and tuns.





CÔTES DU RHÔNE DOMAINE GRAND ROMANE INCREDIBLE CLAIRETTES

Made from our oldest vines planted in 1955, this wine is an absolute rarity: single varietal, barrel-fermented Clairette from our Gigondas vineyards. It offers refined white-fleshed fruit aromas of pear and apple and white flowers (acacia), coupled with an astonishing finish. This exceptional wine, showing very balanced complexity and freshness, makes a delightful aperitif but also pairs with fish in a white sauce and with local goat's cheese.



CHÂTEAUNEUF-DU-PAPE LA PAILLOUSSE

These Châteauneuf-du-Pape wines fully encapsulate the qualities and typicity of the prestigious appellation. Grown on the famous pebble-strewn soils, the red wine is aged in large barrels and casks for 12 months. The white wine is fermented and matured in stainless steel vats to maximise freshness. The wines realise their potential very early on but will also keep, ageing for an average of 10 years.



MUSCAT DE BEAUMES DE VENISE

This dessert wine sourced from Muscat à Petits Grains vines is enhanced by abundant fat on the palate, yet stays light. The particularly intense aromas of Muscat are augmented by flavours of lychee, mango, pear and toasted almonds. The very persistent finish remains pleasantly balanced, with a sweet fresh nuance.

THE ESSENTIALS

Venture on a voyage of discovery and try the Rhone Valley growths. These carefully crafted wines show the breadth and depth of character of their native vineyard sites. Their freshness and balance never fail to appeal.



GIGONDAS ROMANE MACHOTTE HIGH ELEVATION FRUITINESS AND FRESHNESS

RED These Grenache and Syrah grapes from our high-elevation vineyards are harvested by hand at peak ripeness. They produce a structured, generous, sun-filled wine exemplifying the traditions of Gigondas, laced with oak notes (a combination of barrels and foudres, matured for 12 months).

ROSÉ Grown entirely on the family property, this is the ultimate gourmet food rosé. It shows a beautiful light, ample structure, with crisp acidity and a long finish. Made from Grenache and Mourvèdre using the direct-to-press winemaking method, then blended with Cinsault and Syrah using the saignée technique, it offers a stellar rendition of the cool, northern vineyard sites of Gigondas.

VACQUEYRAS LA GRANGELIÈRE

On the southern slopes of the Dentelles de Montmirail, the vineyards of Vacqueyras extend over terraces where the soils are a mixture of alluvium and limestone scree. Matured for 6 months in large barrels and casks in our Gigondas cellar, this wine shows a successful combination of fruitiness and structure. Scents of undergrowth and red berry fruits lifted by vanilla nuances flow into fullness and powerful peppery, spicy notes on the palate.





VINSOBRES LES PIALLATS

The northernmost appellation in the southern Rhône Valley. The south-east-facing terraces of Les Piallats, at an elevation of 350 m, imbue this wine with very specific, fresh aromas and flavours. This is a wine with red and black berry fruit overtones and spices stemming from its wonderful blend of Syrah and Grenache and maturation in used casks and tuns.



CAIRANNE LES HAUTES RIVES

The vineyards of Hautes Rives enjoy hillside sites 200 m above sea level, where the soils are light marl and gravel. The white Cairanne fuses floral notes with the roundness imbued by ageing on fine lees. The red Cairanne shows appealingly balanced black fruit aromas and flavourful structure, not to mention its savoury freshness on the finish.



CÔTES DU RHÔNE GRANDE RÉSERVE

A blend of Syrah grown on stony soil and Grenache from clay and limestone scree, this carefully crafted wine offers a great structure and outstanding array of aromatics. Its palate of small berry fruits - blackberries, blackcurrants and raspberries - delivers wonderful concentration, velvety tannins and beautiful freshness.



SAINT-JOSEPH LES CAPELETS

Selected vineyards on granite and gneiss hillside sites. This wine is made in stainless steel tanks to preserve the fruitiness and inherent delicacy of the Syrah. Maturation in foudres and oak barrels polishes the balance between colour, palate weight and aroma, adding roundness and suppleness. Aromas of blackcurrant and raspberry lead into powerful animal and mineral notes. Impeccably balanced finesse, intense aromas and silky tannins.



TAVEL LA GRAVINIÈRE

The diversity of Tavel's three vineyard sites and their privileged sunny location produce a complex, harmonious wine. The winemaking process begins with a short vatting period before pressing, which gives the wine its soft pink colour. The wine reveals floral and fruity aromas joined by softer scents of lightly candied fruit, enhanced by spicy notes.

BEST VALUES

Compelling, generous wines for instant gratification.



CÔTES DU RHÔNE ROULEPIERRE

With their hallmark Southern characters, these fruity, rounded wines know how to appeal with their freshness and balance. The Rhone varieties - Grenache, Syrah, Cinsault and Clairette - are fermented in stainless steel tanks to fully preserve their pure fruitiness. These wines make great companions for a relaxed meal with friends.



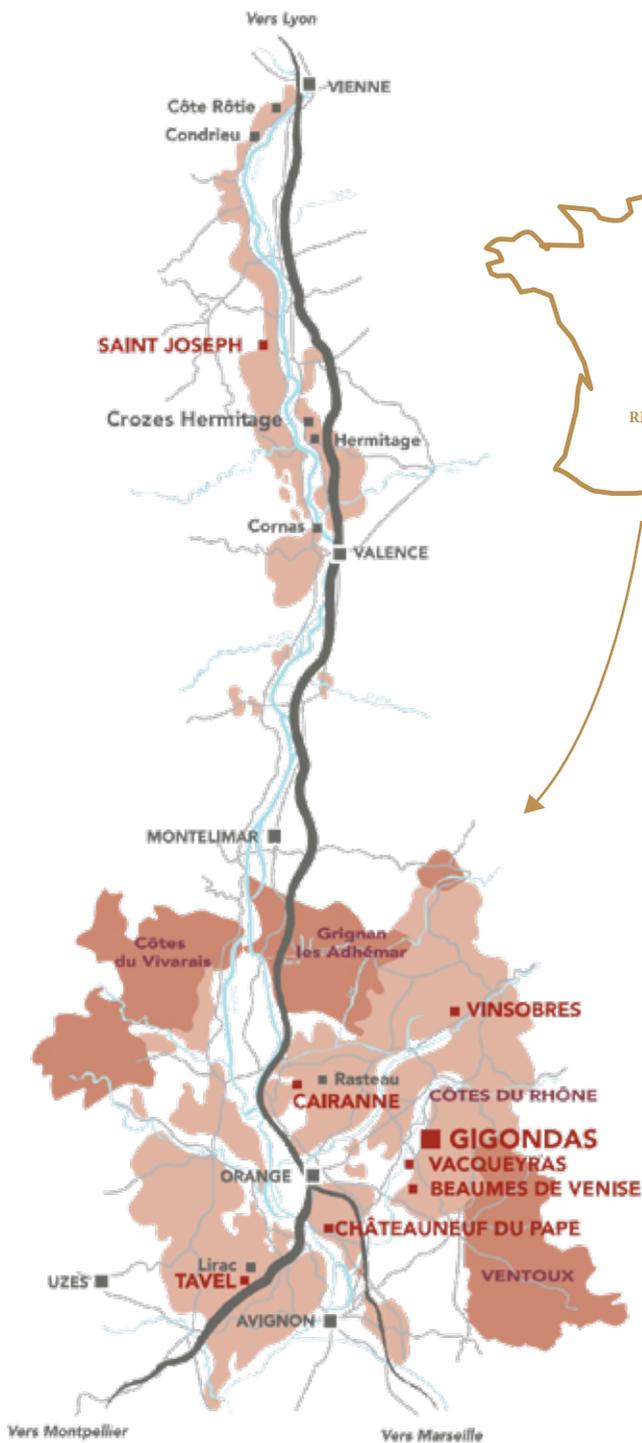
VENTOUX LA CLARETIÈRE

The family vines that produce this wine thrive on sandy limestone and sandstone soils, covered with alluvium typical of the Mont Ventoux. The Grenache-dominant La Claretière is traditionally vinified to ensure simplicity, though this does not preclude fruitiness and an elegant texture. A delightful, aromatic wine.



VIOGNIER IGP MEDITERRANÉE

Made from the iconic white grape variety of the Rhone Valley, this Viognier offers stand-alone enjoyment. It beguiles with its rich array of aromas, white-fleshed fruits, apricot and floral notes, and offers an incredible fusion of exuberance and roundness.





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GIGONDAS

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La Machotte

Romane

