

PIERRE DUPOND L' AGNOSTIQUE ROUGE 2020/\$14.99



DESCRIPTION

Tapping into a century of expertise, Pierre Dupond produces

some of the highest quality Red Blends, French Pinot Noir and Chardonnay available at roughly \$10 retail.

Founder Antoine Dupond began selling wines from his properties in Beaujolais to local bistros and cafés in 1860. At the time, hard manual work was the occupation of local towns, such as Saint-Etienne, a mining town, and Lyon, with its silk workshops and trade. These local communities provided a large clientele to cafes and famous Bouchons where most wine was purchased. Dupond had to meet high demands for thirst quenching and lively wine that workers craved.

Now more than a century later, the tradition continues under Hervé and Philippe Dupond. The Duponds know precisely the terroirs and vineyards of the region and is able to select the best plots. The wines are all created to be delicious, thirst quenching and an tremendous value.

The selection of vineyards is done following long term partnerships in the region. Chardonnay comes primarily from Languedoc-Roussillon; Pinot Noir from Auvergne and Drôme. The wines are vinified in stainless steel and made with attention to detail rarely found at this price point. Sommeliers with experience at some of the best restaurants in the world

participate in blending to provide an extra level of quality. The proof is in the bottle – vintage after vintage, the wines are fresh and delightful for everyday enjoyment.

It is amazing how much quality and deliciousness is available in wines from the old world, in comparison with similarly priced products from the new world. L’Agnostique presents a range of French varietals that over-perform relative to their price point. These are lovely, bistro-styled wines that show well in any setting; they are extremely food friendly.

Most of the different cépages are sourced from near Capestang, near Bezier, in the Languedoc just a few kilometers from the sea, where the constant wind from the Mediterranean keeps the vines and their fruit well-aerated and healthy. Higher sites are preferred overall: both the Chardonnay and the Cinsault for rosé come from cool, north-facing hillside sites. The Pinot Noir is sourced from cooler sites, further north, from high volcanic sites in Auvergne, and from Drôme, which is sort of between the northern and southern Rhone. The Gamay used for the Gamay-Syrah blend (labeled simply "L’Agnostique Rouge") is sourced, bien-sûr, from Beaujolais. As a result, all the wines show very “classic” French character. Harvest is accomplished at night-time or in the early morning hours, to ensure greatest freshness. All the vineyards are farmed under "agriculture raisonnée," meaning respect for the environment is at the forefront, and treatments are minimal and only when necessary. About 25% of the production comes from old (more than 40 years old) vines.

All the wines are vinified under the direct supervision of master winemaker Frédéric Maignet, a native of the Beaujolais area.

The inspiration for the name “L’Agnostique” came years ago from the original cépage, a blend of Gamay and Syrah, which combines the soft fruit of Gamay with the spicy meatiness of Syrah. There are many classic cépages in France - in Bordeaux, Cabernet Sauvignon/Merlot/Petit - Verdot/Cabernet Franc, in the Southern Rhone, Grenache/Syrah/Mourvedre/Carignan - but Gamay/Syrah is not one of them. Somehow, the blend works - beautifully - but because of its non-classic nature, the name “L’Agnostique” was coined, and stuck. Gradually the range was increased to include Chardonnay, Merlot, Pinot Noir, and a delicious Cinsault rosé in addition to the original Gamay/Syrah.

These are simple and delicious wines that are not to be fussed over. Take them with a croque monsieur or moules-frites, soupe a l'oignon or roast chicken at your favorite French bistro. Bring them home by the dozen, and make sure to have a couple bottles of Chardonnay and Rosé in the fridge at all times. You’ll find that L’Agnostique pleases all palates and will be your go-to wine for any occasion.

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Gamay and Syrah, about equal parts. The Gamay Noir comes mostly from Beaujolais, where the summer nights remain fresh. The Syrah is from sunny sites in the Languedoc, where it can mature well and express phenolic ripeness and aromatic potential.

For the Gamay, the vinification is slow, with cool temperatures, to keep the freshness and balanced acidity of Gamay. The Syrah is harvested at full maturity and destemmed entirely. The fermentation is more than 20 days allowing the extraction of a deep color, black fruits notes, and round tannins with spicy notes. Both stainless steel and cement vats are used.

Tasting Notes

Nose:

Beautiful garnet-red color with dark purple hints. Intense nose of red fruits, typical of the Gamay followed by black fruits with typical spicy character of the Syrah.

Palate:

The wine is simply delightful - it is rare to find a person who is not charmed by it. Is it the spiciness of the Syrah, or the smooth mellowness of the Gamay, or is it the synergy of the two grapes - la mystique of L'Agnostique? The mouth is soft and fresh, harmonious and seductive.

Pairing:

Try it with grilled tuna or salmon, charcuterie, roast chicken, hamburgers, grilled sausage, tapas, barbecue dishes, cheese platter, and with mushroom dishes especially grilled meat with a mushroom sauce.

Winery Website: [WorldWide Cellars :: Rouge \(wwwcellars.com\)](http://wwwcellars.com)

Sud-Ouest A.O.P. & Beaujolais A.O.P., France

