

## Cairanne Rouge 'Les Trois Terroirs', Domaine Boisson Half Bottle

Rhône Valley, France



<b>Product code</b>	BB02ZZRB
<b>Grapes</b>	Grenache, Mourvèdre, Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	15
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Boisson
<b>Vintage</b>	2022



Vegan



Vegetarian

DOMAINE  
Boisson

### Producer

Although Domaine Boisson was created in the 1850s, the first wine was only bottled there in 1986. The estate changed gear in 1999 with the return, after his studies in Burgundy and winemaking experience in the Barossa Valley, of Bruno, the current generation of the Boisson family. Today the domaine totals 34 hectares, 32 of which are in Cairanne and Côtes du Rhône parcels and the remaining two hectares on the neighbouring Massif d'Uchaux. The farming is minimal intervention; light ploughings for soil aeration and weed control as well as grass cover in the more fertile plots. To accentuate the fruit quality of wines, Bruno de-stems the grapes and ferments mainly in tank with extraction achieved by pump overs and déléstage. He only uses indigenous yeasts and likes to keep the temperatures low in order to further emphasise the fruit. Only 5% of the wine are matured in barrel. All vineyards are undergoing organic transition.

### Tasting Notes

Offers a bright juicy mix of red and purple fruits, with fruit cake, floral and sweet toast notes. Round and juicy. 90 points Wine Spectator. This wine is made from 50 % grenache, 20 % Syrah, 20 % Mourvèdre, 10 % Carignan. The nose is showing strawberries and cherries, with sipcy notes. In mouth, the tanins are sylky, with nice roundness and deepness, Floral and red fruits.

### Viticulture

The domaine owns several different vineyards within the commune of Cairanne, giving a varied palate of soils and orientations. The clay/silica soils over sandstone give wines of delicacy and finesse whilst the stony soils of garrigue provide wines of power and intensity and those on the slopes, facing south and on well drained, stony limestone/clay give silkiness and fresness. The climate is Mediterranean with hot summers and mild winters. The northerly Mistral wind helps reduce

disease pressure as well as concentrating the grapes. Minimum intervention viticulture is practised at the domaine with regular, light ploughing of the soils and de-budding and shoot thinning employed to maintain a well aerated canopy.

## Winemaking

Aged in older, larger French oak barrels

## Awards

Jeb Dunnuck 91 pts