

Gigondas, Domaine La Bouïssière

Rhône Valley, France



Product code	BE05ZZRC
Grapes	Grenache, Mourvèdre, Syrah
Country	FRANCE
ABV%	15
Case Size	12
Closure Style	Cork
Producer	Domaine La Bouissiere
Vintage	2021



Vegan



Vegetarian

DOMAINE
LA BOUÏSSIÈRE

Producer

Created between 1955 and 1960 by Antonin Faravel, this 18 hectare estate is now run by his two sons, Thierry and Gilles. The domaine's organically run vineyards lie primarily in the high, rocky hills of Les Dentelles de Montmirail with many of the vines now over fifty years old. The soils are poor, made up of thin sandy clay over limestone. The altitude and different orientations aid in a slow maturation of the grapes, with the cooler nights giving plenty of acidity. Thierry, who makes the wines, prefers to ferment whole bunch where possible, believing that the stems help bring more freshness to the wines. Maturation is done in barrel and foudres with an increasing percentage of the latter.

Tasting Notes

Full bodied, very classy wine with a rich note of plums and herbs; great structure and wonderful ripeness. Real style in a powerful rich wine. delicate nose of black fruits, liquorice and freshness, it is soft on the palate, full of finesse and delicacy, superb tannins, pure and fresh

Viticulture

Planted on scree slopes between 1963 and 1966, the largest parcel of Gigondas is found at between 300-500 metres altitude at the foot of Les Dentelles de Montmirail with a north west orientation. A layer of clay is found beneath the scree, rich in alumino-silicates and and metallic trace elements as well as important reserves of water for the vines. Organic viticulture is practised although not certified with the only treatments being copper, sulphur and natural compost. The soils are lightly ploughed when necessary and de-budding and shoot thinning is also carried out to create a well aerated canopy. The density of planting is 4500 vines per hectare and harvesting is done by hand.

Awards

JEB DUNNUCK 91-92
VINOUS 90-92