



DOMAINE DES BOSQUETS

Gigondas Rosé

Much like many of the appellations of the southern Rhône, the wines of Gigondas are based on the Grenache grape. It has a tendency towards rusticity if yields are not checked or if it is vinified carelessly. It is supported by Syrah and Mourvèdre with smaller amounts of various other varieties. There are two types of wine made in Gigondas, red and rosé but the production of rosé is so small it's mainly an academic point.

Domaine des Bosquets has deep historical roots in Gigondas. It was first mentioned as a vineyard site in 1376. The most recent chapter of the history of Domaine des Bosquets began in 2010 when Julien Brechet took charge of the property. With little in the way of technical training, his brother, proprietor of Château de Vadiou, sent him to Château de Pibarnon in Bandol to begin his training before finishing his informal studies at Château de Vadiou. Under Julien's leadership and assisted with a small staff of six employees, he has begun to map out his terroirs through careful studies and micro-vinifications. Rather than rob his Gigondas Reserve of its best parts, these parcel wines are made in limited quantities and serve to make his regular Gigondas better. Since 2015 he's begun to convert the property to certified organic farming with the goal to have the estate farmed biodynamically as well. Cover crops are encouraged and are plowed under to ensure the roots penetrate deep into the subsoil. Care is taken to preserve the biodiversity surrounding his parcels to promote natural pest control.

A unicorn of a wine, Gigondas Rosé, only accounts for a scant 1% of the production in the entire appellation. For Julien Brechet, his Gigondas Rosé is made from a selection of Grenache parcels sourced from a diversity of terroirs. These grapes are picked before harvest commences for his various Gigondas Rouge cuvées. Its salmon-colored hue comes entirely from free-run juice, which sees an unusually long élevage of 6 months before bottling. As a result, this wine isn't your usual ephemeral rosé but something more serious and gastronomic – a wine that recalls the rosés of yore that were made of sturdier stuff and drank well into the following year and beyond.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone, sand, gravel

AGE OF VINES

50

ELEVATION

350 meters

VARIETIES

Grenache

FARMING

Conversion to certified organic (ECO-CERT) with biodynamic practices

FERMENTATION

Hand harvested, direct pressing, 24-hour pre-fermentation settling, natural yeast fermentation in temperature-controlled stainless steel tanks

AGING

6 months in stainless steel tanks, vegan

ACCOLADES

93 – 2021 Gigondas Rosé – Vinous Media

90 – 2021 Gigondas Rosé – Wine Advocate

90 – 2019 Gigondas Rosé – Jeb Dunnuck

