



DOMAINE DES BOSQUETS

Gigondas La Colline

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.

The inaugural vintage of La Colline was in 2013, not an auspicious year for Grenache, but this site planted high in the Dentelles in 1975 weathered the inclement Spring weather well. The soils here are rocky, clay-limestone with a high chalk content making for wines that are rich with exceedingly fine tannins. Yields are among Julien's lowest at barely 15 hl/ha. 350 cases made in an average year.

ORIGIN

France

APELLATION

Gigondas

SOIL

Clay limestone, chalk

AGE OF VINES

40

ELEVATION

350 meters

VARIETIES

Grenache

FARMING

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

FERMENTATION

Hand harvested, 30% whole cluster, natural yeast fermentation in tank with delestage, then 32 day gentle maceration with remontage

AGING

18 months in neutral 600L French oak demi-muids

ACCOLADES

95-97 – 2020 Gigondas La Colline – Jeb Dunnuck

97 – 2019 Gigondas La Colline – Jeb Dunnuck

94-96 – 2019 Gigondas La Colline – Wine Advocate

