



DOMAINE DES BOSQUETS

Gigondas Reserve

Domaine des Bosquets, with historical roots dating back to 1376 in Gigondas, features vineyards surrounded by forests, aptly named “Bosquets” or wooded groves. The property was established in 1644 and has been passed down through family until it was finally inherited by Julien Brechet in 2010.

Under Julien, 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 Village Gigondas of its best parts, these parcel wines are only made in limited quantities. There are seven sites that Julien farms: Jasio, La Colline, Le Plateau, Les Bosquets, Roche, Les Routes, and Les Blanches. The principal grape variety is Grenache (70%), with 20% Syrah, 8% Mourvèdre, and 2% Cinsault with tiny percentages of other permitted varieties, both red and white. His estate is now certified organic, a process he started in 2015, and he’s begun implementing biodynamically practices. Cover crops are encouraged and are plowed under to provide nutrients to the soils and ensure the vines penetrate deep into the subsoil. Care is taken to preserve the biodiversity surrounding his parcels to promote natural pest control. The average age of his vines is 50 years old, and the soils range (Julien has mapped 14 different terroirs) from sand to various gravels and types of clay – some with high levels of chalk. With these farming changes, Julien has noticed better stem maturation at harvest and uses up to 30% whole clusters. His Gigondas wines are aged for two winters in French oak barrels ranging in size from 228L to 23HL. He prefers seasoned barrels to new and ages his parcel wines entirely in neutral French oak.

The Gigondas Reserve (reserve as of the 2018 vintage) comprises the majority of the production at Domaine des Bosquets. It is about 70% Grenache, 20% Syrah, 8% Mourvèdre and 2% Cinsault sourced from all the terroirs Julien farms. It is fermented in tank by natural yeasts with 30% whole clusters then aged 12 months in French oak barrels of various sizes, then an additional 6 months in concrete. 4000 cases produced in an average year.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Marl, clay limestone, sand, chalky limestone

AGE OF VINES

50 (average)

ELEVATION

175-350 meters

VARIETIES

Grenache, Syrah, Mourvedre, Cinsault

FARMING

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

FERMENTATION

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

AGING

Aged 12 months in 228L, 500L & 600L French oak barrels followed by 6 months in concrete

ACCOLADES

(91-93) – 2023 Gigondas – James Suckling

92 – 2022 Gigondas – James Suckling

(91-93) – 2022 Gigondas – Vinous Media

