



DOMAINE DES BOSQUETS

Gigondas Les Roches

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 Blâches. 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 majestic Le Plateau vineyard is Julien’s largest parcel and it is the source for his Gigondas Réserve, the Mourvèdre-based Le Plâteau, and its Syrah-based sibling, Les Roches. Les Roches is old-vine Syrah from the eastern edge of this vineyard site. These vines of Syrah are shaded for most of the day by the bordering forest and limestone peaks that form its southern border, resulting in vines that ripen unusually late for Syrah in the Southern Rhône. Yields average only 12hl/ha. and only around 200 cases are made in a typical vintage.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone, gravel

AGE OF VINES

50+

ELEVATION

250 meters

VARIETIES

Syrah

FARMING

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

FERMENTATION

Hand harvested, destemmed, pre-fermentation maceration, natural yeast fermentation in demi-muids, 32-day maceration with remontage

AGING

18 months in second-fill 228L French oak barrels

ACCOLADES

(90-93) – 2023 Gigondas Les Roches – James Suckling

92 – 2022 Gigondas Les Roches – James Suckling

96 – 2022 Gigondas Les Roches – Wine Spectator

