



DOMAINE DES BOSQUETS

Gigondas Rosé

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.

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

91 – 2022 Gigondas Rosé – Wine Advocate

93 – 2021 Gigondas Rosé – Vinous Media

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