



DOMAINE DES BOSQUETS

Côtes-Du-Rhône Villages Séguret

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 Vaudieu. 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.

Julien Brechet not only tends vines in Gigondas but he also inherited vines in Beaufort-de-Venise and Séguret. Both are mountain terroirs similar to Gigondas and centered around dramatically beautiful Provencal villages. Séguret lies north of Gigondas, where the Ouvèze turns east, flowing towards the foothills of the Alps and past another picture-postcard town, Vaison la Romaine. The eastern edge of the Rhône valley is famed for its delicate aromatic red wines due to elevation and poor, gravelly soils. In the hands of Julien Brechet, his Séguret has a core of juicy, dark fruit with lively freshness and aromas of wild herbs.

ORIGIN

France

APPELLATION

Côtes-du-Rhône Villages Séguret

SOIL

Clay, sand

AGE OF VINES

60

ELEVATION

200 meters

VARIETIES

Grenache, Syrah

FARMING

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

FERMENTATION

Hand harvested, 20% whole cluster, natural yeast fermentation in tank, 32-day maceration

AGING

12 months in concrete tanks, vegan

