



DOMAINE DES BOSQUETS

Gigondas Lieu-Dit

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.

First elaborated in 2009, Le Lieu Dit is a parcel of old-vine Grenache planted on sand with north and northwestern exposure. At 325 meters in elevation and surrounded by forest, this site is late-ripening and low yielding, averaging only 16hl/ha. It is fermented with 30% whole clusters and by natural yeasts and is aged in only neutral 600L French oak demi-muids. 380 cases produced in an average year.

ORIGIN

France

APELLATION

Gigondas

SOIL

Sand

AGE OF VINES

60+

ELEVATION

210 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

92-94 – 2021 Gigondas Lieu Dit – Jeb Dunnuck

93 – 2021 Gigondas Lieu Dit – Decanter

96 – 2020 Gigondas Lieu Dit – Vinous Media

97 – 2020 Gigondas Lieu Dit – Jeb Dunnuck

