



# DOMAINE DES BOSQUETS

## Gigondas Le Plateau

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.

The monumental 2016 vintage marked the inaugural bottling of Le Plateau, sourced from a vineyard site planted mainly with Mourvèdre but with smaller percentages of Syrah, Cinsault, Grenache, Counoise, and Clairette - all of which are included in this cuvée. This northwest facing site at 350 meters in elevation is entirely encircled and shaded by woods resulting in small yields and a very late harvest date. It is co-fermented with 100% whole clusters and by natural yeasts in a small concrete tank. Yields are low at 15 hl/ha and production is small at only 180 cases in an average year.

### ORIGIN

France

### APPELLATION

Gigondas

### SOIL

Clay limestone

### AGE OF VINES

40 (average)

### ELEVATION

225-250 meters

### VARIETIES

Mourvèdre, Syrah, Cinsault, Grenache, Counoise, Clairette

### FARMING

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

### FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in a small concrete tank, short maceration before pressing

### AGING

18 months in neutral 600L French oak demi-muids

### ACCOLADES

92-94+ – 2021 Gigondas Le Plateau – Jeb Dunnuck

94 – 2021 Gigondas Le Plateau – Decanter

97 – 2020 Gigondas Le Plateau – Vinous Media

