



DOMAINE DES BOSQUETS

Gigondas Reserve

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 Gigondas Reserve (reserve as of the 2018 vintage) comprises the majority of the production at Domaine des Bosquets. It is about 70% Grenache, 20% Syrah, 8% Mourvèdre and 2% Cinsault sourced from all the terroirs Julien farms. It is fermented in tank by natural yeasts with 30% whole clusters then aged 12 months in French oak barrels of various sizes, then an additional 6 months in concrete. 4000 cases produced in an average year.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Marl, clay limestone, sand, chalky limestone

AGE OF VINES

50 (average)

ELEVATION

175-350 meters

VARIETIES

Grenache, Syrah, Mourvedre, Cinsault

FARMING

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

FERMENTATION

Hand harvested, 30% whole cluster, natural yeast fermentation in tank with délestage, then 32 day gentle maceration with réemontage

AGING

Aged 12 months in 228L, 500L & 600L French oak barrels followed by 6 months in concrete

ACCOLADES

91-93 – 2021 Gigondas – Jeb Dunnuck

92 – 2021 Gigondas – Decanter

94 – 2020 Gigondas – Vinous Media

