



DOMAINE DES BOSQUETS

Gigondas Les Roches

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 Vadiou. 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 Réserve 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.

Le Plateau is Julien's largest parcel contributing to his Gigondas Réserve, Le Plateau and starting in 2019, Les Roches. Whereas Le Plateau cuvée features old-vine Mourvèdre from the exposed northwest-facing portion of this site, Les Roches is old-vine Syrah from the eastern edge of this vineyard site. These vines of Syrah are shaded for most of the day by the bordering forest and limestone peaks that form its southern border resulting in a wine that ripens unusually late (for Syrah in the Southern Rhône) and with yields averaging 12hl/ha. Just 200 cases are made in an average vintage.

ORIGIN

France

APELLATION

Gigondas

SOIL

Clay limestone, gravel

AGE OF VINES

50+

ELEVATION

250 meters

VARIETIES

Syrah

FARMING

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

FERMENTATION

Hand harvested, destemmed, pre-fermentation maceration, natural yeast fermentation in demi-muids, 32-day maceration with remontage

AGING

18 months in second-fill 228L French oak barrels

ACCOLADES

93-95 – 2021 Gigondas Les Roches – Jeb Dunnuck

96 – 2020 Gigondas Les Roches – Vinous Media

95 – 2020 Gigondas Les Roches – Jeb Dunnuck

