

DOMAINE DES BOSQUETS

Gigondas Le Regard Loin



ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone, sand, gravel

AGE OF VINES

40–80

ELEVATION

210–350 meters

VARIETIES

Grenache, Mourvèdre, Syrah, Cinsault, Counoise, Clairette

FARMING

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

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in tank and concrete vats, 32-day gentle maceration with remontage

AGING

12 months in neutral 228L & 600L French oak barrels, then 12 months in sandstone amphorae

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.

After ten years of exploring his various terroirs, Julien Brechet has decided to release a strict selection and micro-cuvée blending his top sites. The exact blend will change each year as each parcel expresses itself differently from vintage to vintage. Le Regard Loin will include fruit from Le Lieu Dit, La Colline, Le Plateau, Les Routes, and Les Roches. It spends 12 months in second-fill 228L & 600L French oak barrels before blending, then another 12 months in sandstone amphorae before bottling.

ACCOLADES

97-99 – 2019 Gigondas Le Regard Loin – Wine Advocate

