



DOMAINE DES BOSQUETS

Côtes-Du-Rhône Villages Séguret

Domaine des Bosquets, with historical roots dating back to 1376 in Gigondas, features vineyards surrounded by forests, aptly named “Bosquets” or wooded groves. The property was established in 1644 and has been passed down through family until it was finally inherited by Julien Brechet in 2010.

Under Julien, 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 Village Gigondas of its best parts, these parcel wines are only made in limited quantities. There are seven sites that Julien farms: Jasio, La Colline, Le Plateau, Les Bosquets, Roche, Les Routes, and Les Blâches. The principal grape variety is Grenache (70%), with 20% Syrah, 8% Mourvèdre, and 2% Cinsault with tiny percentages of other permitted varieties, both red and white. His estate is now certified organic, a process he started in 2015, and he’s begun implementing biodynamically practices. Cover crops are encouraged and are plowed under to provide nutrients to the soils and ensure the vines penetrate deep into the subsoil. Care is taken to preserve the biodiversity surrounding his parcels to promote natural pest control. The average age of his vines is 50 years old, and the soils range (Julien has mapped 14 different terroirs) from sand to various gravels and types of clay – some with high levels of chalk. With these farming changes, Julien has noticed better stem maturation at harvest and uses up to 30% whole clusters. His Gigondas wines are aged for two winters in French oak barrels ranging in size from 228L to 23HL. He prefers seasoned barrels to new and ages his parcel wines entirely in neutral French oak.

Julien Brechet not only tends vines in Gigondas but he also inherited vines in Beaumes-de-Venise and Séguret. Both are mountain terroirs similar to Gigondas and centered around dramatically beautiful Provencal villages. Séguret lies north of Gigondas, where the Ouvèze turns east, flowing towards the foothills of the Alps and past another picture-postcard town, Vaison la Romaine. The eastern edge of the Rhône valley is famed for its delicate aromatic red wines due to elevation and poor, gravelly soils. In the hands of Julien Brechet, his Séguret has a core of juicy, dark fruit with lively freshness and aromas of wild herbs.

ORIGIN

France

APPELLATION

Côtes-du-Rhône Villages Séguret

SOIL

Clay, sand

AGE OF VINES

60

ELEVATION

200 meters

VARIETIES

Grenache, Syrah

FARMING

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

FERMENTATION

Hand harvested, 20% whole cluster, natural yeast fermentation in tank, 32-day maceration

AGING

12 months in concrete tanks, vegan

ACCOLADES

93 – 2021 Villages Séguret – Wine Spectator

91 – 2020 Villages Séguret – Decanter

