



# DOMAINE DU BOUCHOT

## *Vin de France Orange*

Domaine du Bouchot was founded in 1985 by Rachel and Pascal Kerbiquet. Starting with two hectares of vines planted on Kimmeridgian marl by 1995, they expanded their holdings with two additional hectares of Sauvignon Blanc on Portlandian limestone while converting all their vineyards to organic farming. By 2008, they worked all their vines biodynamically and utilized indigenous yeasts for spontaneous fermentations. When Antoine Gouffier returned home from abroad, he soon took over the day-to-day management of Domaine du Bouchot, purchased the estate in 2019, and achieved organic and biodynamic certification in 2020. Under Antoine, the estate spans 10 hectares of vines planted to Sauvignon Blanc with a little Chasselas in the village of Saint-Andelain.

Antoine has carried on the tradition of terroir-specific wines, and despite being certified biodynamic since 2020, he continues to experiment with ways to work the soil and farm the vines to bring them into balance with each vintage. The goal is as much the health of the soils and vines, with the belief that honest and expressive wines will follow. Herbal treatments are made to vines and sections of his vineyards as needed, and the harvest date is chosen by soil type and when the grapes, when tasted, lose their overt varietal flavors while retaining a crunch when bitten into. Everything is harvested by hand, and to prevent the dilution of the character of his vineyards and vintage, fermentations are spontaneous, and nothing is added or taken away. Fermentations start in stainless steel tanks with a tiny portion in French oak.

When Jon-David Headrick introduced Domaine du Bouchot to us at European Cellars, he remarked, “I’ve waited patiently for twenty years to find the right Pouilly-Fumé.” After tasting, we agreed and suspect you might as well.

Orange originates from a small parcel of Sauvignon Blanc in the lieu-dit of Les Côûtes du Bout. Its eastern exposure allows for a lengthy ripening, and Antoine picks this cuvée when the grapes approach over-ripeness, then ferments and ages it on its skins for five months before pressing.

### ACCOLADES

90 – 2023 Orange – Vinous Media

92 – 2021 Orange – Vinous Media

### ORIGIN

France

### APPELLATION

Vin de France

### SOIL

Kimmeridgian marl, flinty limestone gravel

### VINE AGE

Vineyard planted in 1955

### ELEVATION

230 meters

### VARIETIES

Sauvignon Blanc

### FARMING

Certified organic & biodynamic

### FERMENTATION

Hand-harvested, natural-yeast fermentation in amphorae, five months on the skins before pressing

### AGING

12 months in amphorae



**JON-DAVID  
HEADRICK  
SELECTIONS**