# DOMAINE LA BOUISSIERE

### Les Fils d'Antonin FARAVEL

# Vacqueyras red – 2021

Located high up under the Dentelles de Montmirail, the Domaine la Bouïssiere vineyard was entirely planted in the 55-60s by Antonin Faravel out of the crumbling stone cliffs. Following his death, his sons Gilles and Thierry took over in 1990.



**TERROIR:** The estate's two vineyards, 'La Ponche' and 'Bel Air,' are located on a stony plateau, facing west/southwest. Soils combine quartz stones (the "galets roulés" which are also found in Châteauneuf-du-Pape), blue clay and sand.

**GRAPE VARIETIES:** Syrah 41%, Grenache 36%, Mourvèdre 23%

AGE OF VINES: Grenache: 62 years old, Mourvèdre: 29 years old, Syrah: 18 years old

#### **HARVESTING & VINIFICATION:**

The grapes are hand-picked and sorted manually (September 25). 56% destemmed, lightly crushed, fermented for 30 days in cement tank with daily pumping over and punching down. Unfined and unfiltered at bottling.

#### **AGEING:**

Aged for 12 months in cement egg (35%), French oak barrels (4 years old) and demi-muids (4 to 10 years old). All barrel-aged wines are worked on fine lees, never racked to retain maximum CO2 and avoid excessive sulfiting. After vinification, the wines are never racked again through a wine pump, but always by gravity, whether for barrel filling, blending or bottling, to avoid any shocks or abruptness.

### **PERSONALITY:**

We select fruit from three separate parcels, located on a garrigue-covered plateau north of the village of Vacqueyras. Unlike our other blends, our Vacqueyras is made up of 50 percent Grenache, some Syrah and a small portion of Mourvèdre. These last two grapes help avoid a feeling of heaviness or sweetness in the wine, sensations that unfortunately can sometimes mark a wine of such volume and density. It needs at least five years in the bottle for its structured tannins to mellow and refine.