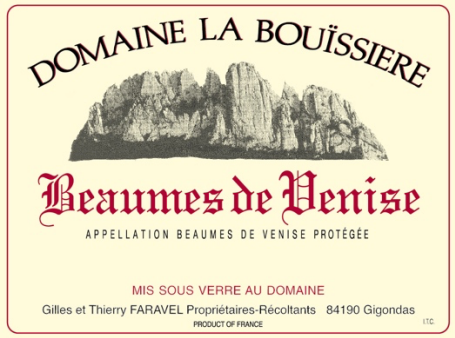
DOMAINE LA BOUISSIERE

Les Fils d'Antonin FARAVEL

Beaumes-de-Venise red – 2023

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: Located 350 m alt on a unique vein of orange clay, limestone and marl from the Triassic period.

GRAPE VARIETIES: Grenache 68 %, Syrah 32 %

AGE OF VINES: Grenache: 56 years old, Syrah 38 years old

HARVESTING & VINIFICATION:

The grapes are hand-picked and sorted manually. 90% 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 tank (55%) and older French oak barrels (45%). 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:

Of all our vineyards, the plots in Beaumes-de-Venise receive the most sun. Grenache grown here is the perfect base for a wine that is ripe and delicious, equally charming in its aromas and its perfumes. This charm is expressed above all through the wine's pure expression of fruit, while avoiding any overripe or cooked flavors that these sun-kissed vineyards could easily inspire.

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