DOMAINE LA BOUISSIERE

Les Fils d'Antonin FARAVEL

Gigondas « La Font de Tonin » – 2023

Located high up under the Dentelles de Montmirail, the Domaine la Bouïssiere vineyard was entirely planted in the 55-60s by Antonin Faravel. Following his death, his sons Gilles and Thierry took over in 1990 . "La Font de Tonin" means "fountain (or source) of Antonin", a tribute to the estate founder. A special selection of older-vine fruit from the highest part of the vineyard (and appellation).



TERROIR: "La Font de Tonin" is a special selection of older vines sitting between 900 and 1,500 feet in altitude growed on limestone scree at the base of the Dentelles de Montmirail, a row of steep limestone cliffs. Top soils are thin and very rocky; sub-soils are solid rock of Jurassic Limestones.

GRAPE VARIETIES: Grenache 100%

AGE OF VINES: 71 years old on average.

HARVESTING & VINIFICATION: The grapes are hand-picked and sorted manually. 100% whole bunches, lightly crushed, fermented for 30 days in cement tank with daily pumping over and punching down. Unfined and unfiltered at bottling.

AGEING: Aged in French oak barrels for 12 months (20% new, 50% three-year, 10% five-year, and 20% seven-year barrels). 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: This great wine is the worthy representative of the "mountain" of Gigondas. Its dense, structured, textured yet fresh wine captures fully the character of grapes produced by our oldest vines. 'La Font de Tonin,' shows no marked presence of wood at all, revealing a wine that is powerful and rich yet pure and fresh, wrapped in smooth tannins. Its ability to evolve beautifully over the years is remarkable.

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