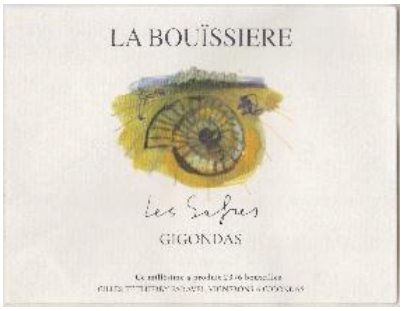
DOMAINE LA BOUÏSSIERE

Les Fils d'Antonin FARAVEL

Gigondas White – 2023

Located at the foot of 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.



TERROIR:

Estate vineyards are located on sand and "safres," a compacted sand from Miocene on the Gigondas Appellation

GRAPE VARIETIES: Clairette 100%,

AGE OF VINES: 65 years on average

HARVESTING & VINIFICATION:

The grapes are hand-picked in small crates and sorted manually (September 13). Pressed full cluster; fermented on indigenous yeasts in older French oak barrels.

AGEING:

Ages in older barrels for 12 months. 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:

A rare and wonderful white wine, pure Clairette from Gigondas on sandy soils. Here they give this white a delicate silkiness, and flavors rich in citrus zest and wildflowers. Just the sort of aperitif a sultry evening in the south of France requires.

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