DOMAINE LA BOUISSIERE

Les Fils d'Antonin FARAVEL

Gigondas 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. Following his death, his sons Gilles and Thierry took over in 1990.



TERROIR: clay, limestone, north-west exposition, located in 350 m alt.

GRAPE VARIETIES : Grenache : 80 %, Syrah : 15 %, Mourvèdre 2%

AGE OF VINES: Average 59 years

HARVESTING & VINIFICATION:

The grapes are hand-picked and sorted manually. 58% destemmed, lightly crushed, fermented for 30 days in cement tank with daily pumping over and punching down decided after tasting. Unfined and unfiltered at bottling.

AGEING:

Aged in cement tank (35%) and old foudre (65%), from two to five 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:

This wine benefits from old, high-altitude vines and long ageing. Its juicy, racy, harmonious, fresh character, with particularly well-defined and integrated tannins, clearly distinguishes it from the estate's other crus. A distinction that remains constant regardless of the wine's particular nuances that are inspired by the character of each vintage. The wine's ability to evolve harmoniously over time allows it to gain complexity without losing its core essence of freshness and vibrancy.

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