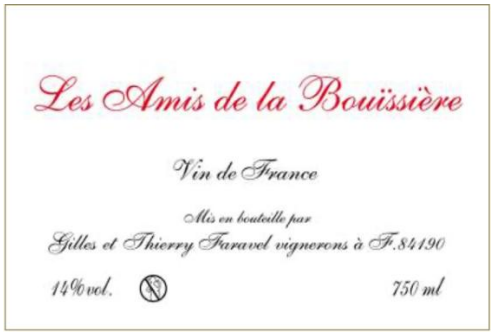
DOMAINE LA BOUÏSSIERE

Les Fils d'Antonin FARAVEL

« Les Amis de la Bouïssiere » Vin de France red – 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: sandy-clay-loam with alluvial deposits. Grown on a plot next to the River Ouvèze

GRAPE VARIETIES: Syrah 31%, Grenache 33%, Merlot 36%

AGE OF VINES: 27 years, on average

HARVESTING & VINIFICATION:

The grapes are hand-picked and sorted manually. fully destemmed, lightly crushed, fermented for 20 days with daily pumping over and punching down. Unfined and unfiltered at bottling.

AGEING:

Aged in tank (100%).
All 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, to avoid any shocks or abruptness.

PERSONALITY:

A fresh, agreeable and easy-to-drink wine that still retains the character of our land and the care with which we make it. It is a classic "vin de table," a blend of "exotic" grape varieties Merlot and Caladoc with native Syrah, grown on lesser terroirs but enjoying the same respect we give all our other crus: careful vine cultivation, lowered yields. There's no need to age it (although it certainly could age), enjoy this wine with friends today.

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