DOMAINE LA BOUISSIERE

Les Fils d'Antonin FARAVEL

Vacqueyras 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: The estate's two vineyards, 'La Ponche' and 'Bel Air,' are located on a stony plateau, facing west/southwest. Soils combine quartz stones (the "galets roulés" which are also found in Châteauneuf-du-Pape), blue clay and sand.

GRAPE VARIETIES : Syrah 47%, Grenache 37%, Mourvèdre 16%

AGE OF VINES: Grenache: 64 years old, Mourvèdre: 31 years old, Syrah: 20 years old

HARVESTING & VINIFICATION:

The grapes are hand-picked and sorted manually. 39% 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 egg (35%), French oak barrels (4 years old) and demi-muids (4 to 10 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:

We select fruit from three separate parcels, located on a garrigue-covered plateau north of the village of Vacqueyras. Unlike our other blends, our Vacqueyras is made up of 50 percent Grenache, some Syrah and a small portion of Mourvèdre. These last two grapes help avoid a feeling of heaviness or sweetness in the wine, sensations that unfortunately can sometimes mark a wine of such volume and density. It needs at least five years in the bottle for its structured tannins to mellow and refine.

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