DOMAINE LA BOUISSIERE

Les Fils d'Antonin FARAVEL

GIGONDAS white – 2024

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 98%, White Grenache 2%

AGE OF VINES: 64 years on average

HARVESTING & VINIFICATION:

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

AGEING:

Aged in old barrels for 11 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 sandy soils. Here they give this white a delicate silkiness, and flavors rich in citrus zest, white fruits, and wildflowers. Just the sort of aperitif a sultry evening in the south of France requires.

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