

# DOMAINE LA BOUÏSSIÈRE GIGONDAS



Grenache and Syrah. Aromas of black fruits with pink and white peppercorns. Flavors of blackberries and blue plums. Rich texture with silky tannins. Delicious paired with grilled steak, spicy pork sausages, or North African-inspired cuisine, such as lamb tagine. Practicing Organic.

The estate's vines are located in some of the highest vineyards in Gigondas, in a narrow valley between the Dentelles de Montmirail, a row of steep limestone cliffs west of Mont Ventoux. There they benefit from cooling air at night falling from the high peaks, and the estate's wines are markedly more balanced, elegant and age worthy than wines from the lowlands. The average age of the vines is 50 years. The topsoil is thin and very rocky; the subsoil is solid rock. The fruit is grown sustainably, with as little intervention as possible, and is hand harvested. The grapes are destemmed only when the vintage dictates, lightly crushed, then fermented on indigenous yeasts in temperature controlled cement tanks. Aged in cement tank (35%) and older wooden vats. Wine is moved via gravity; bottled unfiltered and unfiltered, with minimal sulfur addition.

Gilles and Thierry Faravel took over the estate from their father back in 1988, where they farm 22 acres on the steep upper slopes of Gigondas, under the Dentelles de Montmirail. (They also own land in Vacqueyras and Beaumes de Venise.) The Gigondas vineyards lie between 350-400 meters, allowing for late harvests (often mid-October). The cooler temperatures there allow for livelier wines than the vineyards lower down.

They employ non-interventionist practices to make wines as naturally as possible, resulting in wines of immense concentration, freshness and depth, with true vibrancy and the capacity to age ten to fifteen years. They border on the fanatical when it comes to the health of their vines and grapes. Theirs are wines that are intimately tied to and faithfully reflect the rugged, sensual beauty of the Provençal landscape from which they're born.

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## *Tasting Note:*

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## *Shelf Talker:*

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