



DOMAINE LA BOUÏSSIERE

Côtes du Rhône 2017

Domaine la Bouïssière cares for some of the highest vineyards in Gigondas, thus estate wines are markedly more balanced, elegant and age-worthy than wines from the lowlands. This “higher-is-better” philosophy extends as well to the family’s Vacqueyras, where their older vines grow on a plateau that catches the cooling mistral as it sweeps down from the Alps. Winemakers Thierry and Giles Faravel 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.

WINERY: Domaine la Bouïssière

WINEMAKERS: Thierry and Gilles Faravel (brothers)

ESTABLISHED: 1960s

REGION: FRANCE • Rhône Valley • Gigondas

APPELLATION: Côtes du Rhône AOC

BLEND: 90% Grenache, 10% Syrah

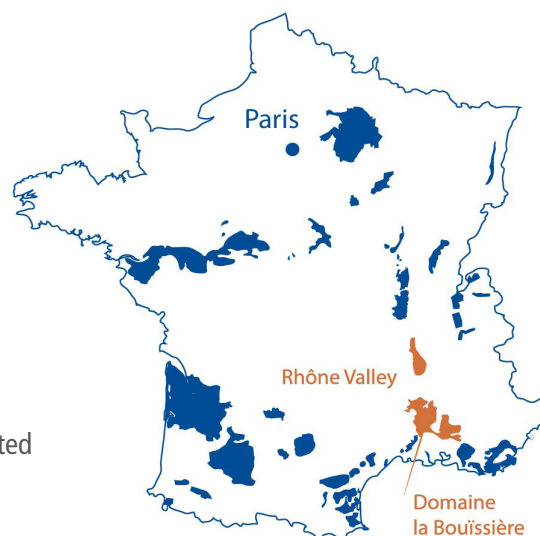
VINEYARDS: Estate vineyards face southeast at 1,050 feet in altitude, on soils that mix clay and limestone. A selection of declassified, younger-vine fruit from plots in the Beaufort de Venise AOC.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed and lightly crushed; fermented on indigenous yeasts in temperature-controlled cement tanks. Aged in cement tank. Wine moved via gravity; bottled unfiltered and unfiltered, with minimal sulfur addition.

TASTING IMPRESSIONS: Aromas of black and fruits, wild herbs; flavors of black raspberries and light smoke. Smooth tannins; baking spices.

PAIRING SUGGESTIONS: Red meat; charcuterie laced with black pepper; roasted pork with fresh herbs



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