

## DOMAINE LA BOUÏSSIERE

### Vacqueyras 2015

*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:** Vacqueyras AOC

**BLEND:** 42% Grenache, 50% Syrah and 8% Mourvèdre

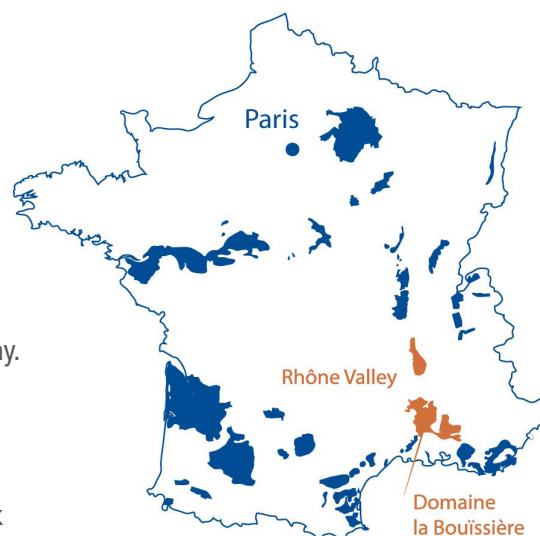
**VINEYARDS:** The estate’s two vineyards, ‘La Ponche’ and ‘Bel Air,’ are located on a stony plateau, facing northwest. Soils combine quartz stones (the “galets roulés” which are also found in Châteauneuf-du-Pape) and clay.

**AGE OF VINES:** 15-50 years

**WINEMAKING:** Hand-harvested. Partially destemmed (58%) and lightly crushed, then fermented on indigenous yeasts in temperature-controlled cement tanks. Aged in cement tank (35%) and in older, neutral French oak barrels and demi-muids (4-10 years). Wine is moved via gravity; bottled unfiltered and unfiltered, with minimal sulfur addition.

**TASTING IMPRESSIONS:** Aromas of black fruits, lavender, 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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