

DOMAINE LA BOUÏSSIERE
Gigondas Blanc 'Les Safres' 2023

Domaine la Bouïssiere 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 Bouïssiere

WINEMAKERS: Thierry and Gilles Faravel (brothers)

ESTABLISHED: 1960s

REGION: FRANCE • Rhône Valley • Gigondas

APPELLATION: Gigondas AOC

BLEND: 100% Clairette

VINEYARDS: Estate vineyards are located at altitude. Soils mix sand and "safres," a compacted sand, more often seen in Châteauneuf-du-Pape.

AGE OF VINES: 65 years, on average

WINEMAKING: Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in older French oak barrels. Aged in barrel on fine lees for 12 months without racking. Moved via gravity from barrel to bottle.

TASTING IMPRESSIONS: Aromas of citrus, white fruits, light herbs, citrus zest, crushed stones. Medium-bodied, silky

PAIRING SUGGESTIONS: As an aperitif; with charcuterie and fresh cow's cheese; grilled chicken

