

DOMAINE LA BOUÏSSIERE Gigondas 'La Font de Tonin' 2014

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. In the 1960s, estate founder Antonin Faravel began to carve his vineyards out of the crumbling stone cliffs of the Dentelles de Montmirail (pictured on the family's wine labels). He knew that the cooler temperatures and rocky soils would produce perfectly ripe grapes, with better acidic balance and lower alcohol, too. While other winemakers quickly followed Antonin's lead, Domaine la Bouïssiere without question is the original, high-altitude Gigondas.

WINERY: Domaine la Bouïssiere

WINEMAKERS: Thierry and Gilles Faravel (brothers)

ESTABLISHED: 1960s

REGION: FRANCE • Rhône Valley • Gigondas

APPELLATION: Gigondas AOC

BLEND: 99% Grenache and 1% Mourvèdre

VINEYARDS: 'La Font de Tonin' is a special selection of older vines from estate vineyards in the Dentelles de Montmirail, a row of steep limestone cliffs west of Mont Ventoux. Top soils are thin and very rocky; sub-soils are

solid rock.

AGE OF VINES: 60 years, on average

WINEMAKING: Hand-harvested. Grapes are partially destemmed (62%) and lightly crushed; fermented on indigenous yeasts in cement tanks. Aged in French oak barrique for 12 months, with 21% new wood. Wine is moved via gravity; bottled unfined and unfiltered, with minimal sulfur addition.

TASTING IMPRESSIONS: Aromas of black fruits, pink and white peppers; flavors of blackberries and blue plums. Unctuous texture with silky tannins.

PAIRING SUGGESTIONS: Grilled steak, spicy pork sausages, North African-inspired cuisine, such as lamb tagine

NOTES: 'La Font de Tonin' means 'fountain (or source) of Antonin,' a tribute to the estate founder (and winemakers' father).

