



## DOMAINE LA BOUÏSSIERE

### Vacqueyras 2018

*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:** Vacqueyras AOC

**BLEND:** 35% Grenache, 53% Syrah and 12% Mourvèdre

**VINEYARDS:** The estate's two vineyards, 'La Ponche' and 'Bel Air,' are located on a stony plateau, facing west/southwest. Soils combine quartz stones (the "galets roulés" which are also found in Châteauneuf-du-Pape), blue clay and sand.

**AGE OF VINES:** 15-60 years

**WINEMAKING:** Hand-harvested. Partially destemmed (50%) 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 (four-year-old) and demi-muids (4-10 year old). Wine is moved via gravity; bottled unfinned and unfiltered, with minimal sulfur addition.

**TASTING IMPRESSIONS:** Aromas of black fruits, lavender, wild herbs, soy; flavors of black raspberries and baking spice. Smooth but present tannins.

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



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