



## DOMAINE LA BOUÏSSIERE Gigondas 2021

*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. 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 Bouïssière without question is the original, high-altitude Gigondas.*

**WINERY:** Domaine la Bouïssière

**WINEMAKERS:** Thierry and Gilles Faravel (brothers)

**ESTABLISHED:** 1960s

**REGION:** FRANCE • Rhône Valley • Gigondas

**APPELLATION:** Gigondas AOC

**BLEND:** 73% Grenache and 27% Syrah

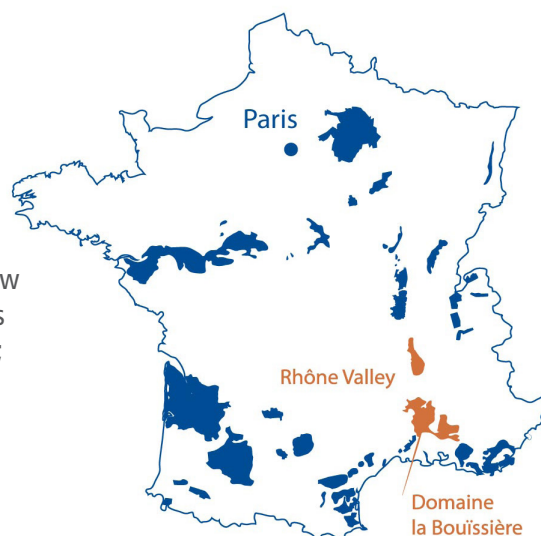
**VINEYARDS:** Estate vines are located in a high-altitude (1,050 feet), narrow valley between the Dentelles de Montmirail, a row of steep limestone cliffs west of Mont Ventoux, facing northwest. Top soils are thin and very rocky; sub-soils are solid rock.

**AGE OF VINES:** 55 years, on average

**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 older foudre (65%), from two to five years old. Wine is moved via gravity; bottled unfinned and unfiltered, with minimal sulfites added.

**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



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