

DOMAINE LA BOUÏSSIERE Gigondas 'Beauregard' 2022

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: 75% Grenache and 25% Syrah

VINEYARDS: Estate vines are located in a very high-altitude (1,200 feet), single parcel in a valley area called 'Beauregard,' a west-facing slope in the heart of the Dentelles de Montmirail, steep limestone cliffs located west of Mont Ventoux. Top soils are thin and very rocky, a mix of marl and limestone.

AGE OF VINES: 60 years, on average

WINEMAKING: Hand-harvested. Full-custer fermentation (grapes lightly crushed) on indigenous yeasts in temperature-controlled cement tanks. Aged in older foudre for 12 months. Wine is moved via gravity; bottled unfined and unfiltered, with minimal added sulfites. Only 2,000 bottles produced.

TASTING IMPRESSIONS: Aromas of black fruits, sweet baking spice, orange peel; unctuous and structured but not heavy; silky tannins

PAIRING SUGGESTIONS: Grilled steak, spicy pork sausages, North Africaninspired cuisine, such as lamb tagine

