



## DOMAINE LA BOUÏSSIERE

### Gigondas 'La Font de Tonin' 2022

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:** 65% Grenache and 35% Mourvèdre

**VINEYARDS:** 'La Font de Tonin' is a special selection of older vines sitting between 900 and 1,500 feet in altitude, 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.

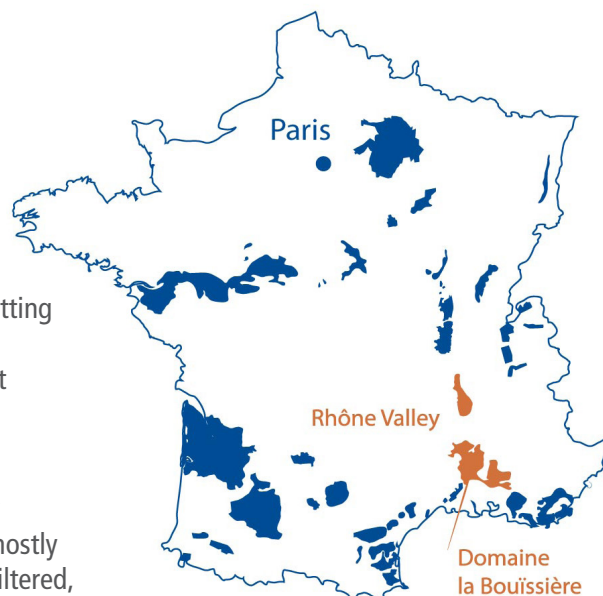
**AGE OF VINES:** 70 years, on average

**WINEMAKING:** Hand-harvested. Partially destemmed (35%), lightly crushed; fermented on indigenous yeasts in cement tanks. Aged in mostly older French oak barrels for 12 months (20% new). Unfined and unfiltered, minimal added sulfites.

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

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

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



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