



DOMAINE DES BOSQUETS

Gigondas La Colline

Domaine des Bosquets, with historical roots dating back to 1376 in Gigondas, features vineyards surrounded by forests, aptly named “Bosquets” or wooded groves. The property was established in 1644 and has been passed down through family until it was finally inherited by Julien Brechet in 2010.

Under Julien, and assisted with a small staff of six employees, he has begun to map out his terroirs through careful studies and micro-vinifications. Rather than rob his Village Gigondas of its best parts, these parcel wines are only made in limited quantities. There are seven sites that Julien farms: Jasio, La Colline, Le Plateau, Les Bosquets, Roche, Les Routes, and Les Blanches. The principal grape variety is Grenache (70%), with 20% Syrah, 8% Mourvèdre, and 2% Cinsault with tiny percentages of other permitted varieties, both red and white. His estate is now certified organic, a process he started in 2015, and he’s begun implementing biodynamically practices. Cover crops are encouraged and are plowed under to provide nutrients to the soils and ensure the vines penetrate deep into the subsoil. Care is taken to preserve the biodiversity surrounding his parcels to promote natural pest control. The average age of his vines is 50 years old, and the soils range (Julien has mapped 14 different terroirs) from sand to various gravels and types of clay – some with high levels of chalk. With these farming changes, Julien has noticed better stem maturation at harvest and uses up to 30% whole clusters. His Gigondas wines are aged for two winters in French oak barrels ranging in size from 228L to 23HL. He prefers seasoned barrels to new and ages his parcel wines entirely in neutral French oak.

The inaugural vintage of La Colline was in 2013, not an auspicious year for Grenache, but this site planted high in the Dentelles in 1975 weathered the inclement Spring weather well. The soils here are rocky, clay-limestone with a high chalk content making for wines that are rich with exceedingly fine tannins. Yields are among Julien’s lowest at barely 15 hl/ha. 350 cases made in an average year.

ORIGIN

France

APELLATION

Gigondas

SOIL

Clay limestone, chalk

AGE OF VINES

40

ELEVATION

350 meters

VARIETIES

Grenache

FARMING

Conversion to certified organic (ECO-CERT) with biodynamic practices

FERMENTATION

Hand harvested, 30% whole cluster, natural yeast fermentation in tank with delestage, then 32 day gentle maceration with remontage

AGING

18 months in neutral 600L French oak demi-muids

ACCOLADES

(95-97) – 2022 Gigondas La Colline – Wine Advocate

95 – 2022 Gigondas La Colline – Decanter

(94-96) – 2022 Gigondas La Colline – Vinous Media

