



DOMAINE DES BOSQUETS

Gigondas Le Plateau

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 monumental 2016 vintage marked the inaugural bottling of Le Plateau, sourced from a vineyard site planted mainly with Mourvèdre but with smaller percentages of Syrah, Cinsault, Grenache, Counoise, and Clairette - all of which are included in this cuvée. This northwest facing site at 350 meters in elevation is entirely encircled and shaded by woods resulting in small yields and a very late harvest date. It is co-fermented with 100% whole clusters and by natural yeasts in a small concrete tank. Yields are low at 15 hl/ha and production is small at only 180 cases in an average year.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone

AGE OF VINES

40 (average)

ELEVATION

225-250 meters

VARIETIES

Mourvèdre, Syrah, Cinsault, Grenache, Clairette

FARMING

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

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in a small concrete tank, short maceration before pressing

AGING

18 months in neutral 600L French oak demi-muids

ACCOLADES

(92-94) – 2022 Gigondas Le Plateau – Wine Advocate

(90-93) – 2022 Gigondas Le Plateau – Vinous Media

94 – 2021 Gigondas Le Plateau – Decanter

