



DOMAINE DES BOSQUETS

Gigondas Les Routes

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.

Les Routes is 100% Serine, a variety that is either an old clone of Syrah or a very close relative. Better known in the Northern Rhône Valley, this variety was planted by Julien’s grandfather from bud wood he got from his friend Jacques Reynaud from his vineyards at Fonsalette, Jacques in turn got it from Gerard Chave. Planted on an exposed site on the plains of Gigondas, this parcel of Serine is exposed to nearly constant winds resulting in low yields (usually well under 20hl/HA) of small clusters and tiny berries.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone, gravel

AGE OF VINES

40

ELEVATION

175 meters

VARIETIES

Serine (Syrah clone or close relative)

FARMING

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

FERMENTATION

Hand harvested, destemmed, pre-fermentation maceration, natural yeast fermentation in tank, 32-day maceration with remontage

AGING

18 months in second-fill 228L French oak barrels

ACCOLADES

(93-95) – 2022 Gigondas Les Routes – Wine Advocate

(91-93) – 2022 Gigondas Les Routes – Vinous Media

93-95 – 2021 Gigondas Les Routes – Jeb Dunnuck

