



DOMAINE DES BOSQUETS

Gigondas Le Regard Loin

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.

After ten years of exploring his various terroirs, Julien Brechet has decided to release a strict selection and micro-cuvée blending his top sites. The exact blend will change each year as each parcel expresses itself differently from vintage to vintage. Le Regard Loin will include fruit from Le Lieu Dit, La Colline, Le Plateau, Les Routes, and Les Roches. It spends 12 months in second-fill 228L & 600L French oak barrels before blending, then another 12 months in sandstone amphorae before bottling.

ORIGIN

France

APPELLATION

Gigondas

SOIL

Clay limestone, sand, gravel

AGE OF VINES

40–80

ELEVATION

210–350 meters

VARIETIES

Grenache, Mourvèdre, Syrah, Cinsault, Counoise, Clairette

FARMING

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

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in tank and concrete vats, 32-day gentle maceration with remontage

AGING

12 months in neutral 228L & 600L French oak barrels, then 12 months in sandstone amphorae

ACCOLADES

(94-96) – 2022 Gigondas Le Regard Loin – Vinous Media

97 – 2021 Gigondas Le Regard Loin – Wine Advocate

95 – 2021 Gigondas Le Regard Loin – Wine Spectator

