



Domaine de Boissan

Cuvée Gigondas old vines | Red wine

“Aromatic concentration of a harmonious blend”



Grape variety: 80% Grenache, 20% Syrah, Vineyards age 40 years and more

Vinification: The grapes are harvested by hand in whole batches, and are not stemmed. The wine is aged 18 months in barrels (10%) and in underground tanks (90%) prior to blending.

Tasting notes: Powerful and generous nose revealing prune aromas and local herbs notes (Garrigue). The mouth is velvety, silky and mellow expressing aromas of kernel fruits. This wine has a superb aromatic concentration showcasing the local terroir.

Food pairing: Gamey red meat, casseroles and meaty stews, braised dishes, lamb shanks, kangaroo as well as cheeses.



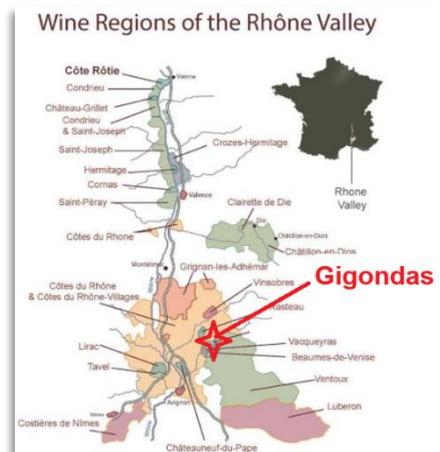
The Grower

The Boissan estate is located at the foot of the Dentelles de Montmirail and Mont Ventoux. It is one of the oldest vineyards in the region. Christian and Cathy Bonfils both come from winegrower families of several generations. The first cellar was built in the 19th century, it was enlarged in 1898 then 1934. A new winemaking and storage cellar was built in 1985 and new aging cellars were created in the 2000s. The red, rosé and white wines come from fifty hectares of vines spread over different terroirs belonging to village or cru appellations: Gigondas, Vacqueyras, Sablet, Séguret, Villedieu.

This geographical diversity offers staggered maturity seasons. Each terroir offers a palette of flavours and asserts a personality specific to the Domaine's wines. Catherine and Christian Bonfils work in respect of the terroirs and transmit their knowledge to their children: Alexandre, the eldest working in the vineyards, Clémence in the office and Victor in the cellar. The new generation is just as passionate and enthusiastic to keep the continue the winemaking family traditions.

The Terroir

Gigondas in the Southern Rhône Valley has a Mediterranean climate with hot summers, mild winters, influential Mistral wind, keeping the vineyards healthy. The Vines are located in the plain of Gigondas, on sandy, limestone, clay soils, with a little bit of silt. The vineyard is cultivated in organic farming in the process of certification AB-FR-BIO 01.



Domaine de Boissan wines are sourced, imported and distributed by **Propellis**:

www.propellis.com.au | contact@propellis.com.au



propellisau

