

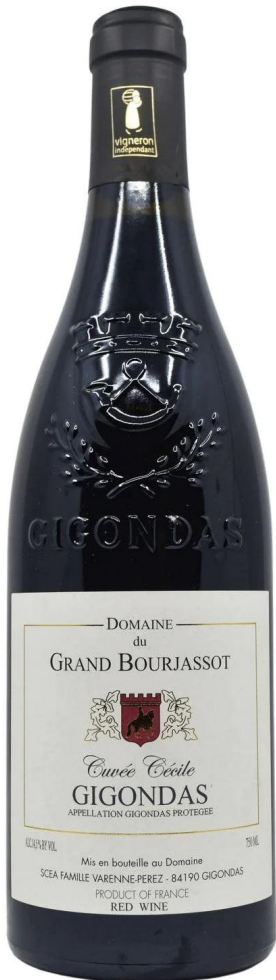


GRAND BOURJASSOT GIGONDAS CUVÉE CÉCILE

practicing organic

Grand Bourjassot is one of Gigondas' smaller family domaines, consisting of 10 acres and run by the family's second generation in the form of daughter Cécile and her husband Jean-Yves Perez, both enologists working organically.

VINEYARD



- Site:** On Gigondas' great, acclaimed slope: two old-vine limestone parcels upslope near the village and two heavier alluvial parcels downslope approaching the *Plan de Dieu*.
- Soil:** A mix of limestone, which gives the wine of Gigondas its underlying mineral lift, and alluvial soils.
- Vines:** The domaine's 10 acres of vines are 65+ years old. Farmed organically but not certified and hand-harvested.
- Varieties:** 70% Grenache, 22% Syrah and 8% Mourvèdre.

CELLAR

- Élevage:** Indigenous yeast fermentations using whole clusters. This wine is a selection of the best vats following fermentation and is raised entirely in barrel (20% new) for 8-10 months. Cécile's father started this cuvée when she was a baby.
- Bottling:** No fining, only a light filtration.
- Production:** 350 cases.
- Profile:** Gigondas' inherent lift and mineral edginess underlying a potpourri of spicy ripe fruit. Ripe tannins combined with aromatic freshness. A surprisingly age-worthy wine.
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