

# Domaine du Grand Bourjassot Gigondas



## The Wines

- *Gigondas Classique*: 70% Grenache, 22% Syrah, and 8% Mourvèdre. This is the domaine's primary production. Vines are in excess of 65-years of age on average. Following hand-harvesting, fermentation is normally left to start spontaneously, with whole clusters (in cooler years she might de-stem some or all of the Syrah, as well as some Grenache), the grapes are lightly crushed, and the *cuvaison* lasts for around 15 days. The wine is subsequently raised in tank. No fining, and only a light filtration at bottling. Production averages around 700 cases.
- *Gigondas Cuvée Cécile*: 70% Grenache, 22% Syrah, and 8% Mourvèdre. First made by Cécile's father in 1998, this is the top wine. Vines average more than 65-years of age and are hand-harvested. This cuvée is a selection of the best vats following the alcoholic fermentation and is raised almost all in barrel (20% new) over a period of eight to ten months. Normally spontaneous ferments with whole clusters, no fining, and a very light filtration. Production averages 350 cases.