

DOMAINE DU PESQUIER



GIGONDAS

Appellation : A.O.P GIGONDAS

Surface : 17 ha

Soils : Marl, red clay and limestone with gravels on the plateau of Gigondas (14 ha).
Marl and limestone, rich in pyritic fossils (rocks and gravels), covered by scree on the slopes below the Dentelles de Gigondas (3 ha).

Grape varieties : 75 % Grenache,
20 % Syrah,
5 % Mourvèdre.

Yield : 35 hl / hectare.

Production process : Hand picking and traditional vinification : partly destemmed, depending on the ripeness of the stalks, slightly crushed, cold prefermentary maceration, 2 daily delestages (or rack and return), fermentation by natural yeasts and long term maceration (35 days).

Ageing process : 12 months on fine lees in large oak vats (4 000 liters) for 80 % of the wine, while 20 % is aged on fine lees in concrete tanks.

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Family estate since 4 generations.

Guy and Mathieu BOUTIERE cultivate some 24 hectares of vines : 17 ha in AOP Gigondas, 1 ha in AOP Vacqueyras, 2 ha in AOP Côtes du Rhône, 4 ha in Vin de Pays de Vaucluse.

