



## Domaine des Florets

**Region:** Rhone Valley – Gigondas AOC

**Information:** Domaine des Florets is located in the Gigondas area, a tiny AOC, tucked away like a precious jewel in the Southern Rhone Valley. The AOC takes its name from the village of Gigondas. In Roman times the village was called "Jocunditas" which means joy or rejoicing... its famous vintage was already appreciated in those days. The strongman of the Southern Rhone, Gigondas is situated right under the rugged, rocky range of the Dentelles de Montmirail - a sign of the robust, edgy flavor found in wines from the area. Gigondas creates top quality reds rivaling its southwest neighbor, Châteauneuf-du-Pape. Because it is not focused on being high-tech, easy to drink or smooth, this wine is an in-your-face red, daring the consumer to try its spicy, leathery, soulful juice.

Jerome Boudier worked for an estate in Laudun, an area famous for its white Cotes du Rhone. Jerome was responsible for the vinification. After 2 years, Jerome used his experience to the profit of a great Chateauneuf-du-Pape house.

His experience enabled him to find a small estate vines located at the foot of one of the most beautiful site in France, the "Dentelles de Montmirail" in Gigondas. With the situation of the vineyards, Jerome has a very expressive wine, elegant, with a lot of fruit.

His philosophy is to respect his environment, his vines and his culture, to work them by hand as much as possible, vine by vine, and to make high quality wine with a great expression of its terroir.

The vineyard is located on the most qualitative parcel of the appellation of Gigondas, with a higher elevation, from 200 to 400 meters above sea level which make the wines more concentrated, round and fine due to cooler nights.

**Geographical situation:** At the foot for the Montmirail mounts, on terraces with a Northeast exposition.

**Surface:** 20 hectares (50 acres) including 8.5 hectares of vines and 11.50 hectares of oaks and pine trees.

**Soil:** mainly clay rock from the mountains

**Biodynamic Estate.**

**Winemakers: Jerome Bourdier**

**The Wines:**



**Gigondas Tradition**

**Soil:** Chalk and silex

**Vinification:** in tank for 15 to 20 days with daily “piegeage” and “delestages » at a temperature of 27 to 30°.

**Aging:** 8 months in fiber glass and concrete tanks

**Varietals:** Grenache 80%, Syrah 10%, Mourvèdre 5%, Cinsault 5%

**Tasting notes:** This wine is made from older vines with an average age of 60 years. The harvest is picked and sorted by hand at prime maturity. It is a blend of the 4 typical grape of the Gigondas appellation. Grenache brings the strength, fat and softness, the Syrah brings elegance and fruit, the Mourvèdre brings the backbone and the Cinsault the sweetness.