



GIGONDAS – MAISON BOUACHON

« Duc de Montfort » 2006

Ancients baptize « Montfort » (hard mountain) this hardest part of Dentelles de Montmirail hills make up with granite, produced from the Alps folding.

The Maison Bouachon Gigondas marries strength and generosity. The maturing process in our cellars gives this wine its full harmony.

Vineyard soil: “Duc de Montfort” is produced from vines growing on middle terraces, an extremely sunny rocky plateau overhanging the left bank of the Ouvèze, on the western slopes of the Dentelles de Montmirail hills. Grape berries benefit of the sun heat during the day and fresh night, thus all the fruity is put under light.

Grape varieties: The black Grenache (70 %) is the main variety taken for its mellow, the Syrah (30 %) adds structure, deep colour and complexity.

Wine making: The processing consists in selection of parcels looking for the exposure, the slope and the age of the grapes: old Grenache (70 years old) and younger Syrah (30-40 years old), low yields. Grapes are harvested by hands and rigorously sorted. Each grape variety is vinified separately after total de-stemming. Skin fermentation lasts for approximatively 3 weeks with daily pumping over and weekly crushing.

Maturing: We age the wine in French oak barrels and in wooden tun during nearly 12 months before the blending. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

Vintage: 2006 will go down as a “winemaker’s vintage”. The issue involved the ability to adapt vineyard management and winemaking know-how to unreliable weather conditions (water stress or exuberant growth with a delayed start to ripening in some localities, storms, etc...). In spite of all this, unremitting effort in both vineyards and wineries made 2006 a great vintage for the region and its grenache: clean colours, lovely aromas and well-balanced structures with coated tannins.

Description:

Colour: Deep strong purple colour.

Smell: First impact very expressive on candied crunchy fruit, black cherry and plum delicately mixed with “garrigue” flavour (thyme, rosemary) and Laurel and finishing on chocolate and white pepper notes.

Mouth: A supple and fresh attack associating candied fruit and liquorice. Tannins are all in finesse and give to “Duc de Montfort” potential and mellow. A final with sweets notes.

Ageing: It may be kept from 5 to 8 years or be drunk as a young wine.

Recommended drinking Temperature: between 13 to 15 degrees.

