

# Domaine Du Pesquier

Offered by WorldWide Cellars Imports

## Domaine Du Pesquier

The Boutière family - father Guy, wife Lydia, and son Mathieu - are a close-knit bunch indeed. The family is completely committed to their wines and the terroir giving rise to them. They are making some of the finest wines in their appellation - one of the most important Crus of the Southern Rhone - of Gigondas, and they are doing so from prime vineyard sites in the hills around the craggy peaks of Les Dentelles de Montmirail. Guy turned over the winemaking responsibilities to Mathieu in 2002 - seemingly a good year for many vigneron to retire, from what I've seen in the Rhone as well as Piedmont in Italy (both regions suffered terrible vintages in 2002). At the time barely 20 years old, Matthieu took his new responsibilities seriously, and after finishing his studies in Montpellier and Avignon, now makes some of the finest Gigondas in the entire appellation (in truth, he starts with fine raw materials). Some of his innovations include a judicious amount of destemming and cold-soaking. Remarkably, the winery sells about 50% of it's production out the cellar door - indicating the wines are true expressions of the appellation and are wines the French themselves drink - for us as importer, an important measure of the veracity of a producer.

The estate also produces about 4,000 bottles of superb Vacqueyras from about 1 Ha of vines; very little is exported and none makes its way to the US, at least not yet!

## Côtes du Rhône AOC

**Site:** Far and away the smallest part of the winery's production, from about 2 Ha of vines averaging 45 years from estate vineyards in the valleys around Gigondas. **Grapes:** 70% Grenache, 20% Mourvedre, with equal remaining parts Carignan and Cinsault. **Vinification:** Destemmed, Cold soak, vinified in Stainless Steel. **Elevage:** Aged entirely in Stainless Steel until being bottled about a year after the vintage. **Notes:** Only about 7,000 bottles produced, and a very fine Côtes du Rhône. Amazing purity of expression and intense, dark fruits with fantastic perfumed nose.

**Note:** \_\_\_\_\_



## Gigondas AOC

**Site:** Handpicked from 16 Ha of low-yielding vines in several parcels around Gigondas; only estate vineyards of Grenache, Syrah and Mourvedre. **Grapes:** 70% Grenache, 25% Syrah, and 5% Mourvedre. **Vinification:** 100% destemmed (a relatively new technique for the winery); receives a 3 day cold soak, macerated for almost a month in Stainless Steel and Cement. **Elevage:** About 80% in Foudre and 20% in Stainless Steel for 12-18 months depending on the vintage. **Notes:** Exceptional purity and generous expression of terroir, fantastic tannic integration, bountiful fruit and age-worthy, Domaine du Pesquier Gigondas is truly one of the finest expressions of Grenache in all of the great Cru of Gigondas. About 40,000 bottles produced, with about 60% of production sold in France.

**Note:** \_\_\_\_\_



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