



Le Bossu, Gigondas, Rouge

AOC Gigondas, Vallée du Rhône, France



PRESENTATION

"Hunchback" is the term for uneven and hilly terrain, which describes our hilly terroirs well.

But a Hunchback is also part of French popular culture. Indeed, in the Middle Ages, hunchbacks (people with a bump on their shoulder) were feared, full of malice and cruelly mocked. However, they were also, according to tradition, a bringer of luck for whoever rubbed their bump.

Our CUVÉE DU BOSSU is a mixture of all these senses. Supported plots producing wines of character, skillfully expressing the riches of the terroir, patiently throughout their maturity.

LOCATION

The cultivation of vines dates back to antiquity. If we attribute the creation of the first wine estates to veterans of the second Roman legion, the discovery of vats for storing wine constitutes another clue. We then note that the oldest written mention of a Gigondas vineyard dates from the 12th century. Gigondas was the first Côtes du Rhône Village to achieve the rank of Cru, on January 6, 1971.

TERROIR

We have 3 terroirs:

- Clayey and limestone molasses.
- Alluvium with broken stones.
- Safres and sandstone.

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

Not too cool to allow the fullness and richness of its aromas to express themselves.

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

Leg of lamb, truffle dishes. Red meats in sauce.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

