

# Domaine du Bois de Boursan



The Bois de Boursan, founded in 1955 by Jean Versino (Jean-Paul's father), is a ten-hectare domaine with the entirety of its vineyards situated within the confines of the village of Chateauneuf-du-Pape. Working all of the permitted thirteen cepages for the appellation, the Versino family manages twenty-seven separate parcels of vineyards. The average age of the vines is in excess of fifty years. Jean-Paul's father Jean founded the domaine in 1955 after relocating from Piedmont, and Jean-Paul took the reins with the stupendous 1990 vintage, immediately converting to organic viticultural practices but keeping things adamantly traditional in the cellar: Further, the vinification is traditional to its core: the grapes for the red are not destemmed, the cuvaision extends for at least three weeks and the elevage in wood of varying size and age is eighteen months or longer. There are plenty of foudres from Jean's era still active in the cave, which is among the most heartwarmingly rustic one could hope to encounter. The wines, both red and white, are extraordinarily ageworthy.

## Viticulture:

- **Farming:** Certified organic by Ecocert
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone-clay subsoils beneath river stones (80%) and sand (20%)
- **Vines:** Trained in Gobelet and planted at 3,000-4,000 vines/ha, vines range from 35 to 115 years old.
- **Yields:** Controlled through severe winter pruning and debudding
- **Harvest:** Entirely manual into small cagettes, usually from mid-September to early October
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** After c. 10-20% destemming, red wines ferment spontaneously in concrete vats and stainless-steel tanks. Cuvaison lasts 20-25 days. White wines ferment spontaneously in enamel vats.
- **Extraction:** Red wines seem pumpovers during cuvaision.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous for red wines, in concrete vats and stainless-steel tanks following alcoholic fermentation, blocked by temperature for white wines

## Aging:

- **Élevage:** Red "Tradition" Châteauneuf du Pape spends 24 months in foudres. Cuvée des Felix spends 24 months in neutral oak demi-muids. White wine spends 6 months in enamel vats.
- **Lees:** Wines remain on their gross lees for 4-8 weeks.
- **Fining and Filtration:** White wine is fined with bentonite and unfiltered. Red wines are unfined and unfiltered.
- **Sulfur:** c. 20 mg/l free