

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

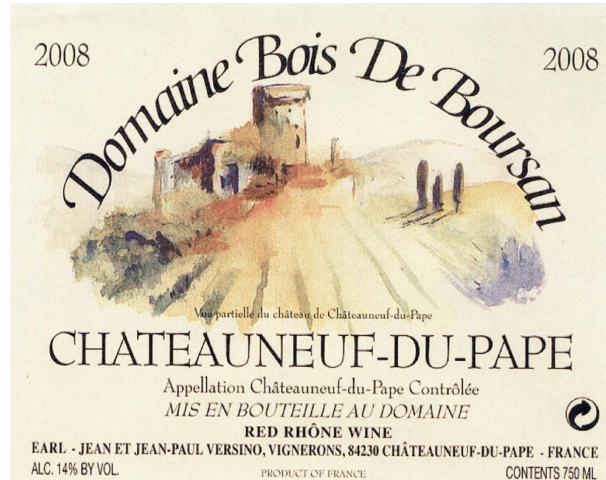
Aging:

- **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

Domaine du Bois de Boursan



Châteauneuf du Pape Blanc



At a Glance:

- **Appellation:** AOC Châteauneuf du Pape
- **Encépagement:** Clairette (35%), Grenache Blanc (35%), Bouboulanc (15%), Roussanne (15%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Bois de Boursan, Barbe d'Asan, and La Nerthe parcels in Châteauneuf du Pape
- **Soil Types and Compositions:** Limestone clay (50%) and sand (50%)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 3,500 vines/ha, vines average 50 years old.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, in enamel tanks
- **Pressing:** Whole-cluster direct pressing in a vertical basket press
- **Time on Lees:** Wine is racked off its lees following fermentation
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 12 months in enamel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite, unfiltered
- **Sulfur:** Applied after fermentation and at bottling, with c. 20 mg/l free sulfur

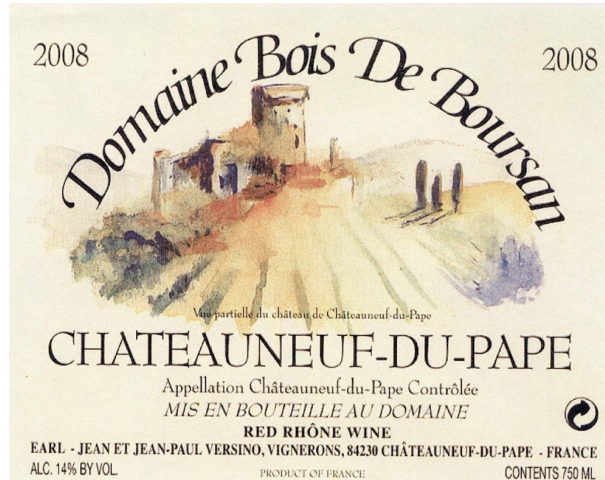
In The Glass:

The wine can be enjoyed young for its freshness but its mineral core reaches its ultimate expression several years later.

Domaine du Bois de Boursan



Châteauneuf du Pape Tradition



At a Glance:

- **Appellation:** AOC Châteauneuf du Pape
- **Encépagement:** Grenache (65%), Syrah (15%), Mourvèdre (15%), Cinsault, Counoise, Vaccarèse, Muscardin, Clairette, Roussanne, Grenache Blanc, Bourbelanc, Piquepoul, Terret (5%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the La Nerthe, Blaquiers, Chemin de Sorgues, Font du Pape, Nalys, Saint Georges, Cabrières, and Pieds de Bauds lieux-dits in Châteauneuf du Pape
- **Soil Types and Compositions:** Limestone clay with river stones (80%) and sand (20%)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 3,000-4,000 vines/ha, vines are 35-115 years old.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in late September to early October

In The Cellar:

- **Fermentation:** Following c. 10% destemming, wine ferments spontaneously in concrete vats (70%) and stainless-steel tanks (30%). Cuvaison lasts 20-25 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine is racked off its lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in concrete vats and stainless-steel tanks following alcoholic fermentation
- **Élevage:** 24 months in neutral oak foudres
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 20 mg/l free sulfur

In The Glass:

The wine can be enjoyed young for its freshness but its mineral core reaches its ultimate expression several years later.

Domaine du Bois de Boursan



Châteauneuf du Pape Cuvée des Felix



At a Glance:

- **Appellation:** AOC Châteauneuf du Pape
- **Encépagement:** Grenache (65%), Syrah (15%), Mourvèdre (15%), Cinsault, Counoise, Vaccarèse, Muscardin, Clairette, Roussanne, Grenache Blanc, Bourbelanc, Piquepoul, Terret (5%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the La Nerthe, La Crau, and Pied de Baud lieux-dits in Châteauneuf du Pape
- **Soil Types and Compositions:** Limestone clay with river stones (80%) and sand (20%)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 3,000-4,000 vines/ha in 1920, 1924, and 1920
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September to early October

In The Cellar:

- **Fermentation:** Following c. 10% destemming, wine ferments spontaneously in concrete vats (70%) and stainless-steel tanks (30%). Cuvaion lasts 20-25 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine is racked off its lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in concrete vats and stainless-steel tanks following alcoholic fermentation
- **Élevage:** 24 months in neutral 500-l demi muids
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 20 mg/l free sulfur

In The Glass:

Although Versino puts the vast majority of his 16 hectares into his Châteauneuf-du-Pape “Tradition” (one of the appellation’s greatest values), his oldest and best parcels comprise the majestic “Cuvée des Félix”—made only in suitable vintages, and never comprising more than 10% of his total production. Whereas as some prestige cuvées in the region are fluffed up via heavy extraction or new oak, Versino’s is produced without such bells and whistles, thereby allowing the intensity of site and vine age to carry the performance.