

Gour de Chaulé



The Domaine du Gour de Chaulé, situated in the heart of the village of Gigondas, was founded in 1900 by Eugène Bonfils, the great-grandfather of the current proprietor, Stéphanie Fumoso. All the wine produced at the estate was sold in bulk to négociants until 1970 when Madame Rolandé Beaumet, Eugène's daughter and the grandmother of Stéphanie, began to bottle a small percentage of the estate's wine for sale to private clients. Madame Beaumet's daughter, Aline Bonfils, ascended to the head of the domaine in the early 1980's, significantly expanding the domaine's bottlings.

The domaine today comprises 15 hectares, 10 of which are within Gigondas with the remaining 5 hectares situated in the surrounding communes of Vacqueyras and Viols. Aline Bonfils believes strongly in Grenache as the heart and soul of Gigondas and she has transmitted this philosophy to her daughter, Stéphanie.

The Domaine du Gour de Chaulé is one of the most important domaines in the RWM portfolio, not only in terms of volume of wine purchased but with respect, as well, to the depth of mutual commitment between our two families. We are continually impressed by the consistent high quality, the exceptional value and the faithful representation of the essence of this appellation that issue from this estate annually. We are honored to present the three wines of Gour de Chaulé.

Viticulture:

- **Farming:** Certified organic by Ecocert
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone-clay and sands
- **Vines:** Trained in Gobelet, vines average 55 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Harvest:** Entirely manual, usually late September
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** Red wines ferment spontaneously as whole clusters in concrete vats except Cuvée La Numéro Huit, which is partially destemmed. Cuvaïson lasts 3-6 weeks. Rosé ferments with selected yeasts in stainless-steel tanks.
- **Extraction:** Pumpovers and racks-and-returns during cuvaïson.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation for red wines. Prevented via temperature for rosé wines.



Aging:

- **Élevage:** Rosé ages 6 months in stainless-steel tanks. Cuvée La Numéro Huit ages 18 months in concrete eggs. Côtes-du-Rhône ages c. 18 months in concrete vats (70%) and neutral, 600-l demi muids (30%). Cuvée d'Eugène spends 24 months in neutral barriques, and Cuvée Tradition spends 24 months in large foudres.
- **Lees:** Red wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling. Rosé wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest and at bottling. Cuvée La Numéro Huit sees no added sulfur.

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Gigondas Amour de Rosé



At a Glance:

- **Appellation:** AOP Gigondas
- **Encépagement:** Cinsault (40%), Grenache (40%), Mourvèdre (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Combe, Limon, and Plein Pagnier parcels on north-facing slopes in the heart of the Ventoux
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet, vines average 55 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Mostly direct press, with a small proportion obtained via saignée
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Added at harvest and at bottling

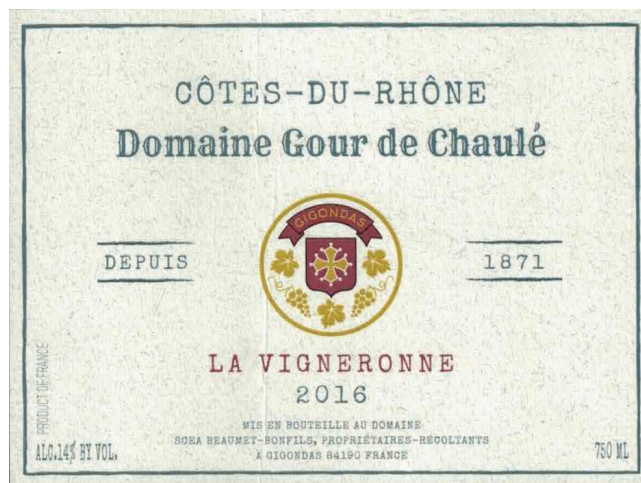
In The Glass:

Although rich in flavor and concentration, this wine is defined by its sense of harmony and freshness. Whereas the wine in times past was produced purely from saignée, Stéphanie began incorporating a proportion of directly pressed juice some years back, and for the past few years it has been made exclusively via the direct-press method. Furthermore, Stéphanie and Paul harvest those plots destined for their rosé earlier than those for their red—and always early in the morning in order to preserve freshness and minimize the use of sulfur at the time of picking.

Gour de Chaulé



Côtes-du-Rhône Rouge



At a Glance:

- **Appellation:** AOP Côtes-du-Rhône
- **Encépagement:** Grenache (90%), Syrah and Mourvèdre (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From miniscule parcels in Vacqueyras (.4 ha!) and Violes
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously as whole clusters in concrete vat. Cuvaison lasts 3-6 weeks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Added at harvest and at bottling

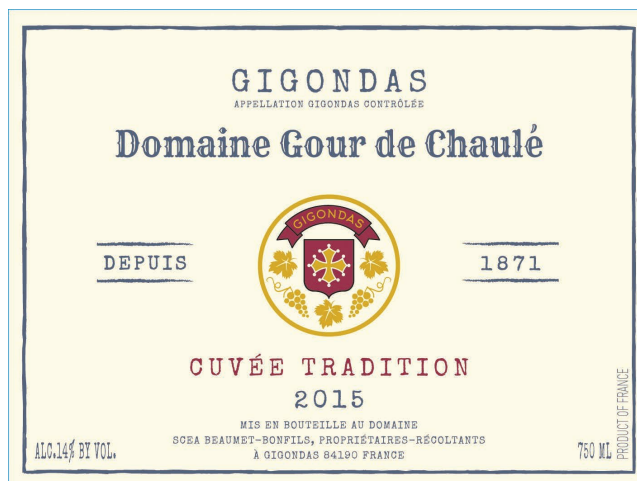
In The Glass:

A small amount of Côtes-du-Rhône is produced from the vineyards owned by the estate in the communes of Vacqueyras and Violes. As with the more noble Gigondas, this cuvée is based almost exclusively on the Grenache grape (approximately 90% of the blend annually) and is vinified as whole clusters in concrete tanks. This is a delightful opportunity to observe this domaine's masterful approach in a competing terroir.

Gour de Chaulé



Gigondas Cuvée Tradition



At a Glance:

- **Appellation:** AOP Gigondas
- **Encépagement:** Grenache (80%), Syrah (10%), and Mourvèdre (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From numerous parcels surrounding the estate in Gigondas, including Gour de Chaulé, Les Blanches, and Les Bousquets
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet, vines average 55 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously as whole clusters in concrete vat. Cuvaison lasts 3-6 weeks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 24 months in neutral 60-70-hl foudres
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Added at harvest and at bottling

In The Glass:

This wine, the domaine's standard-bearer, is sturdy, braced with sweet, dusty tannins, and is intensely aromatic with notes of crushed white pepper, oriental spices and game. Raised with no new oak and picked while its grapes still carry refreshing levels of acidity, it is a reminder of the greatness that this village's wines have achieved since the Romans first founded Jocunditas, today's Gigondas.

Gour de Chaulé



Gigondas Cuvée Eugène



At a Glance:

- **Appellation:** AOP Gigondas
- **Encépagement:** Grenache (80%), Syrah (10%), and Mourvèdre (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From numerous parcels surrounding the estate in Gigondas, including Gour de Chaulé, Les Blanches, and Les Bousquets
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet, vines average 55 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously as whole clusters in concrete vat. Cuvaison lasts 3-6 weeks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 24 months in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Added at harvest and at bottling

In The Glass:

Named for the family patriarch of this estate, Cuvée d'Eugène carries a small portion of the annual harvest that the domaine judges to be of optimum potential. After an élevage entirely in barrels, it speaks with even more power and depth than the Cuvée Tradition, though both adroitly convey the nuanced terroir of this storied and renowned village.

Gour de Chaulé



Gigondas Cuvée La Numéro Huit



At a Glance:

- **Appellation:** AOP Gigondas
- **Encépagement:** Grenache (100%)
- **Average Annual Production:** 1,200 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From one of the estate's oldest parcels of partially ungrafted Grenache
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet, vines average 55 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 28-32 hl/ha.
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Following partial (70%) destemmong, wine ferments spontaneously in concrete vat. Cuvaison lasts 3-6 weeks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in a 9-hl concrete egg
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

This wine is a stunning achievement that speaks to Grenache's ability to convey remarkable nuance when treated with respect. Avoiding Grenache's garish glop without overcorrecting into gluggable frivolity, it channels the rigorous structure typical of Gour de Chaulé into something remarkably fresh. Acidity here is pert, unapologetic; the fruit is vivacious and ultra-pure, reveling in its vibrancy of texture.