



**Domaine Boucabeille** is run by Jean Boucabeille, who has planted 23 ha (57 acres) of native forest around his 12-ha vineyard, built ponds and installed over 100 beehives. He doesn't plough, to avoid damaging the microbial life in the soil, and doesn't use machinery in the vineyard, in order to avoid soil compaction. The estate has been certified organic since 2008. Boucabeille also planted 650 cork oaks in 2016, with a view to producing their own corks, and in 2018 they installed a water-treatment plant so that wastewater from the winery can be used to irrigate the cork oaks and wash machinery. Winemaking is low intervention, with spontaneous fermentations. Boucabeille also plays the accordion. This might be considered irrelevant but for the fact that musical intelligence often goes hand in hand with a different way of thinking about and connecting things, of finding rhythms and resonance. Einstein was an accomplished violinist who used to solve some of his most difficult problems by playing the violin in the wee hours of the night. Boucabeille's wines are four-dimensional and have heartbeat as well as incredible length, breathing the garrigue of their terroir through every sip.

#### **White :**

##### **Boucabeille, Les Orris 2021 Côtes du Roussillon**

*Certified organic (Ecocert). 40% Roussanne, 45% Grenache Blanc and 15% Grenache Gris. Early picking in August. Fermented in 400- and 500-litre barrels, one new. No malo. Eight months in barrel on lees with a little bit of bâtonnage. 2,500 bottles.*

Anise and sweet fennel seeds and cardamom on the nose but the palate is a splay of tropical fruit: papaya, melon, clementine. Racy acidity and energy. Licorice on a long finish. Layers of spice and herbs through the rich fruit of this wine which may well age and evolve for longer than I've suggested. (TC)

13.5%

Drink

2023

—

2027

16.5 +

##### **Boucabeille, Rêve d'Amour 2022 IGP Côtes Catalanes**

*Certified organic (Ecocert). No added sulphites. 50% Grenache Gris, 30% Grenache Blanc and 20% Macabeu.*

Smells like kumquat and musk melon. Honey. Chamomile. Pours out the glass; a generous, expressive, complex nose that keeps changing. Broad, straight-backed acidity and a savoury undertow with yogurt notes towards the back (malo?). Very much a wine for food (I'm thinking spinach-and-cheese pie) and a wine that is only at the beginning of its evolution. (TC)

13.5%

Drink

2024

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2030

17 +

**Boucabeille, Les Orris 2019 Côtes du Roussillon**

*Certified organic (Ecocert). 70% Grenache Blanc, 20% Grenache Gris, 10% Roussanne.*

Slightly reduced on the nose. Smoky and more tense than the 2021; green flowers.

Leaner than the 2021 but has more tucked away and holding back. Green stone fruit and white-peppery on the mid palate. Long and lanky. Holding its breath... (TC)

13.5%

Drink

2023

—

2029

17.5

**Red :**

**Boucabeille, Les Orris 2015 Côtes du Roussillon-Villages**

*Certified organic (Ecocert, AB). 70% Syrah, 30% Grenache on schist vineyards running from 100 to 400 m asl. Hand-picked, spontaneous fermentation, 12 months in barrels.*

Ripe, rich, spicy fruit redolent with garrigue and Darjeeling tea, liquorice. Tannins that fit like custom-made wool slippers and acidity that is sure, focused, flaring fan-like across and through the finish. It would take a heart of stone to not love this wine. (TC)

14%

Drink

2022

—

2026

17

**Boucabeille, Les Orris 2014 Côtes du Roussillon-Villages**

*Certified organic (Ecocert, AB). 30% Syrah, 45% Mourvèdre, 25% Grenache on schist vineyards at 100–400 m asl. Hand-picked, spontaneous fermentation, 12 months in barrels. A very wet year.*

Quite reserved on the nose. Meaty, smoky, raspberry and florals. The tannins fly like muslin in the wind. Has an early-morning light-ness and a lifted end. (TC)

14%

Drink

2019

—

2025

16.5

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Tamlyn Currin

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