



GAIA ORGANIC & BIODYNAMIC CHARDONNAY 2025

GAIA, the Greek goddess of the earth, has been the inspiration of the Bousquet family since our winery's founding in 1997 when we pioneered and cleared virgin land in the highlands of Tupungato's Gualtallary district. From the beginning, our Gaia wines have been made with a French oenological sensibility and made from 100% organic fruit grown at a cool altitude of 1,200m/4,000ft. Starting with the 2022 vintage, our Gaia wines are certified Biodynamic by Demeter.

LOCATION

Gualtallary, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Pinot Noir

SOIL

Poor sandy gravel soils with good drainage.

VINEYARDS

Gaia represents Domaine Bousquet's commitment to Organic, Regenerative, and Biodynamic farming. Located at 1,200 meters above sea level in Gualtallary, Uco Valley, our vineyards benefit from a continental desert climate, cool Andean breezes, and wide diurnal temperature variation, promoting healthy grapes and preserving natural acidity. Rocky alluvial soils with limestone deposits contribute to the wines' distinctive mineral character, while pure Andes snowmelt is used for precision drip irrigation.

WINEMAKING

Hand-harvested in mid-February. Whole clusters are pressed at low temperatures. Fermentation with native yeasts takes place in oak barrels for 30 days. Aged for 6 months in French oak barrels.

TASTING NOTES

Distinguished by intense aromas of white fruits such as pear and ripe peach, harmoniously integrated with notes of coconut and vanilla from fermentation and aging in French oak barrels. A smooth and creamy Chardonnay with an unctuous texture, good volume, and refreshing acidity.

PAIRING

Pairs well with roasted or grilled marinated chicken and vegetables. Best served at 10°C / 50°F.

RS: 1.18

ACIDITY/PH: 5.40/3.29

ALCOHOL: 13%

