



Gaia Earth Goddess[®]

Gaia Organic & Biodynamic Chardonnay 2025



Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina



Background:

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.

Soil:

The Gaia line grows in sandy-calcareous soils, with 70–100 cm of sand and a calcareous layer beneath.

Vineyards:

Gaia represents Domaine Bousquet's full commitment to Organic, Regenerative, and Biodynamic philosophy. Located at 1,200 meters above sea level in Gualtallary, Uco Valley, at the foothills of the Andes Mountains, the site is defined by a continental desert mountain climate. Cool breezes ensure grape health and support organic management. The wide diurnal temperature range is essential for ripening while preserving natural acidity. The soils are alluvial and heterogeneous, varying from rocky to limestone-rich (calcium carbonate), providing desirable controlled vine stress and imparting a marked mineral character to the wine. Irrigation relies exclusively on pure Andean snowmelt water through 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.

Technical Data:

Varietal: 100% Chardonnay.

Alcohol: 13%

Residual Sugar: 1.18

Acidity / PH: 5.40 / 3.29

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.



#1 ORGANIC & REGENERATIVE
WINERY FROM ARGENTINA

