

FAMILLE BOUEY
Vignobles et Châteaux

CHÂTEAU LE PLANTEY

Médoc
2017



An unconventional and refreshing expression, for a unique tasting experience.

Château Le Plantey is "the new kid around the block", more juvenile, refreshing, unconventional, almost provocative...

It is a 'millenium kid', a most consumer friendly wine tasting experience, but still faithful to the Bouey family values.

Area: 7 hectares

Location: Saint-Yzans-de-Médoc

Terroir: Argilo-calcaire

Grape varieties: 20% Merlot, 80% Cabernet Sauvignon

Age of the vines: 25 ans

Vinegrowing: Sustainable agriculture. Mechanical tillage of the soil between the rows. Mechanical weeding on each row. Manual debudding. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary.

Winemaking: Grapes from each plot fermented separately. Strong extraction with traditional pumping down. Maximum fermentation temperature of 28°C. Long maceration.

Aging: 12 months

VINTAGE 2017

Tasting notes: « Nice garnet red color. The fruity nose delivers slight woody and spicy notes. The attack is supple and delicious, with a perfect sweetness. On the palate, red fruits (strawberry and cherry) dominate.

Château Le Plantey 2017 is definitively a convivial wine. »

Awards:

Blaye: Silver 2019

« I want to let the terroir to express as itself and to have the lead role. The winemaker's role is always subsidiary. »

*Pierre-Olivier Larrieu,
Estate Manager*

