

# CHÂTEAU SAINT-YZANS

*de Stéphane Derenoncourt*



## MEDOC

**ESTATE:** Jean Bouey was the first in a long line of wine enthusiasts, vineyard owners and artisan winemakers, acquiring vines in Cussac, in the heart of the Médoc, in 1821. Roger Bouey founded Maison Bouey wine merchants in 1958 along with his two sons André and Serge. It is one of the very few independent and family owned wineries left in Bordeaux and one of the leading ones. Today, Serge's son, Patrick Bouey, is Maison Bouey President and owner of seven estates which perpetuate the family tradition. Last acquisition, Château Saint-Yzans is named after the village of Saint-Yzans-de-Médoc, where it is located. Its incredible terroir offers a large and rich range of harmonious nuances.

**SOIL:** The 5-hectare vineyard is located in Saint-Yzans-de-Médoc, on a clay-limestone soil. Planted 60% Merlot and 40% Cabernet Sauvignon, the average age of the vines is 25 years.

**VINEGROWING:** Sustainable agriculture without sulphites. 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. 12 months aging. Without added sulfites.

**TASTING NOTES:** Château Saint-Yzans 2018 has a deep garnet color with violet hues. It reveals an explosive nose of ripe fruits with notes of blackberries and currants. The palate is greedy and fleshy for a complex wine.

“ Stéphane Derenoncourt: the most talented winemaker in the world ”

Wine Spectator

« Château Saint-Yzans de Stéphane Derenoncourt' has been created and crafted like an exceptional product based on the fundamental idea that a wine gets its richness and personality from the micro-terroir that it comes from. The parcel selection method takes into account the nature of the soil, the grape variety, the micro climate, the exposition to the sun, the dryness or humidity level of the soil and sub-soil. With the support of Stéphane Derenoncourt, the rising star of international winemaking consultants in Bordeaux, we have selected the best parcels and carefully aged the wines, in partnership with the growers and owners, we have created the final blends to give birth to premium wines characterized by their exquisite harmony. »

Patrick Bouey, Maison Bouey CEO

