

FAMILLE BOUEY

Vignobles et Châteaux

MAISON BLANCHE

CUVÉE

PARCELLE

Médoc

This «tête de cuvée» from Château Maison Blanche, a Médoc cru bourgeois, is made from two plots that have consistently produced some of the estate's finest wine. «L'Enclos», overlooking the estuary, has a fairly mild microclimate. It produces generous, powerful, very smooth Merlot wine with a great deal of fruit and substance. Another plot, «Le Puits de Jean Faure» was acquired in 2005. Located on a limestone rise facing due North, and crossed by a former Roman road, it is always windy and has a rather cool microclimate. The Merlot vines account for rich, but taut wine with creamy tannin and a taste reminiscent of black fruit. The complementary characteristics of these two plots produce powerful, elegant, well-balanced wines with a long aftertaste. The Cabernet Franc and Cabernet Sauvignon vines give an added touch of class.

The excellent wine from these superb plots is due not just to the outstanding terroir, but also to the biodynamic viticultural practices in use since 2007. Chemical weed killers are banned and the wines are much healthier and balanced as a result. The vines are beautiful and produce extraordinary grapes...

We also made sure to pinpoint the perfect time to pick to make the most of the superb fruit. Grapes from each plot was separately fermented in small vats. The wine was left on the skins for a very long time (over 30 days) and malolactic fermentation took place later than usual. We interfered with nature as little as possible, but made sure to follow each step of winemaking carefully in conjunction with Stéphane Deroncourt and his team.

This cuvée was 70% fermented in new barrels and 100% aged in barrels made from centuries-old oak trees. Wines from each plot were separately aged in order to fine tune the final blend. Furthermore, each one was aged in barrels from a different cooper or oak from a different forest to add complexity. Great attention to detail enabled us to bring out the best from each micro-terroir. Greater than the sum of its parts, the blend is very subtle and polished.

This rare cuvée is the quintessence, the ultimate wine from Château Maison Blanche. It reflects our painstaking attention to detail and our quest for excellence.

Patrick Bouey, owner
Nicolas Meylan, Manager of
Château Maison Blanche and Château Lestruelle



Château bottling: February 2014
Production: 4,800 bottles

