

# BORDEAUX MAISON BOUEY

*Famille Bouey*



## Maison Bouey icon and flagship.

*Maison Bouey is today one of the very few family owned and independant wine-merchants in Bordeaux, among the leading ones, owned by myself with my twin brother Jacques. Consistent with the pure style and tradition of the greatest Bordeaux, this Bordeaux MAISON BOUEY is the international ambassador for Maison Bouey, created as a tribute to our family and generations before us. We aimed at creating something very different, in terms of presentation as well as, most importantly, in terms of Bordeaux wine quality and style. With the complicity of our friend Stéphane Deroncourt, we are happy to introduce this unique Bordeaux in its exclusive presentation to contribute to a new vision and face of Bordeaux wines*

*Patrick Bouey, Owner*

**Tasting :** Deep, dark red color, dense with red pomegranate hints predicting a powerful wine.

**Nose :** intense, very complex with almost mediteranean expressions : olive, aromatic herbs, rosemary. Fruits notes like blackberry and black cherry raise quickly, along with nicely melted spices, almost toasted, coming from a slight maturation in oak.

The fresh and long lasting finish reveals the ripe Cabernet Franc signature; The 2011 vintage is full of character and the expression of a warm and early vintage especially on the strong soils of the right bank.

**Source :** A selection of plots covering a total of 20 hectares in three villages located between Saint-Emilion and Castillon La Bataille, in Côtes de Castillon area.

**Varietals and blend :** 85% Merlot + 15% Cabernet Franc for its amazing power and character, revealing great finesse in tannins.

**Average age of the vines :** 35 years.

**Soils :** Perfect mix of clay and limestone for an amazing contribution to the structure and complexity of the wine. Most plots are established on a strong limestone base which allows perfect maturities while preserving great freshness.

**Harvest :** Late in the season, on purpose, end September till early october. This helped to pick perfectly matured grapes. Winemaker Stéphane Deroncourt and his team are very flexible on harvest dates : « fruits decide when they are ready to be picked ! » he says... After being picked, harvest is manually sorted out.

**Winemaking :** Harvest from each plot and vineyard is being vinified separately in order to get the best and unique expression from each. For example, limestone soils will help finesse while clayey soils will contribute to complexity. Fermentation in temperature controled stainless steel vats.

**Ageing :** Part of the final blend is aged in oak barrels.

**MAISON BOUEY**  
VINS DE BORDEAUX ET DE TALENT