

Sublime

DE MAISON BOUEY



Bordeaux

Tasting : Intense and deep dark red color, dense with red pomegranate hints promising a powerful wine.

On the nose, the wine is intense and very complex with some Mediterranean expressions of olives, aromatic herbs and rosemary. Fruit notes of blackberry and black cherry are released and reach quickly along with nice melted spices, almost toasted, coming from a slight maturation in oak.

The fresh and long lasting finish reveal the mature Cabernet Franc signature. The wine is full of character.

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

Varietals and blend : Merlot & 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 Derenoncourt 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 controlled stainless steel vats.

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



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une histoire de famille depuis 1821