



# LES PARCELLES

*de Stéphane Derenoncourt*

## BLAYE CÔTES DE BORDEAUX

**SOIL:** Very close to each other, the 6 plots selected by Stéphane Derenoncourt for the Blaye Côtes de Bordeaux Parcelles are located on one single estate in the village of Mazion, north east of Blaye, on the right bank of Gironde Estuary.

**VARIETALS:** 90% Merlot, 10% Cabernet Franc

**WINEMAKING:** Traditional process with slow extractions and unballastings. Maximum fermentation temperature 28°/30°. Maceration in vats for 25 days with regular racking bases on daily tastings.

**AGING:** 9 months on fine lees. 80% in vat and 20% with oak staves.

**TASTING NOTES:** Red deep color with garnet hints. The nose reveals intense ripe fruits aromas, enhanced by notes of violet which bring a good complexity. The smooth, round and elegant palate offers long-lasting aromas. To be enjoyed at 18 °C with a filet of beef or with goat cheese.

'Les Parcelles de Stéphane Derenoncourt' has been created and crafted like an exceptional jewel 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, *Président Maison Bouey*

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

