

# LES PARCELLES

*de Stéphane Derenoncourt*



## BORDEAUX

**SOIL :** 27 plots selected from different types of soil: clay for the perfect structure, gravel for the smoothness and limestone soils for the aromatic complexity.

**GRAPE VARIETIES :** 80% Merlot, 20% Cabernet Franc

**WINE-MAKING :** fermentation at 28 ° C in concrete and stainless steel vats, followed by followed by 21 days, extraction by hilling-up and racking based on daily tasting.

**AGEING :** 6 months, 85% in stainless steel vats, 15% in oak barrels.

**TASTING NOTES :** The nose is expressive with notes of black berries. This wine has fine fruity notes and a small touch of oak. Delicious wine that is pleasant to drink when young.

“The ‘ 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