

LES PARCELLES

de Stéphane Derenoncourt



HAUT-MÉDOC

SOIL : 8 parcels located on limestone layers, surrounded by truffle oak trees, far from traditional Médoc deep soils. Vineyards roots only go few centimeters deep in the soil, and the vines not being very vigorous on these cold and limestone soils produce small grapes resulting after a long growing cycle in a nice aromatic and tannic concentration.

GRAPES VARIETIES: 75% Merlot, 25% Cabernet Sauvignon

WINEMAKING: in stainless steel and concrete vats. Traditional process with slow extractions and unballastings. Maximum fermentation temperature 28°/30°. Maceration in vats for 20 days with regular racking based on daily tastings.

AGEING : In stainless steel and concrete vats, with 30% new oak.

TASTING NOTES : Nice aromatic and tannic concentration on the nose. A wine with a strong personality with nice sweet and fresh fruits notes. Pleasantly long lasting finish, dominated by freshness.

“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

