

LES PARCELLES

de Stéphane Derenoncourt



SAINT-EMILION

SOIL : Two parcels located in between various Grands Crus : one is located on an ancient platter dominated by clayey soils, the other on lovely gravelly soils.

GRAPE VARIETIES : 80% Merlot, 20% Cabernet Sauvignon

WINEMAKING : In temperature controled concrete vats. Extraction mainly by racking and unballasting. Alcoholic fermentation temperature is 30°max. 25 days maceration with regular rackings based on daily tastings.

AGEING : Concrete vats for one year on fine lees, completed with 20% new oak.

TASTING NOTES : An impressive round blend, very supple with explosive red fruits aromas. A nice aromatic complexity and structure. Lovely discreet toasted and black berries notes.

“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