

LES PARCELLES

de Stéphane Derenoncourt

SAINT-EMILION GRAND CRU

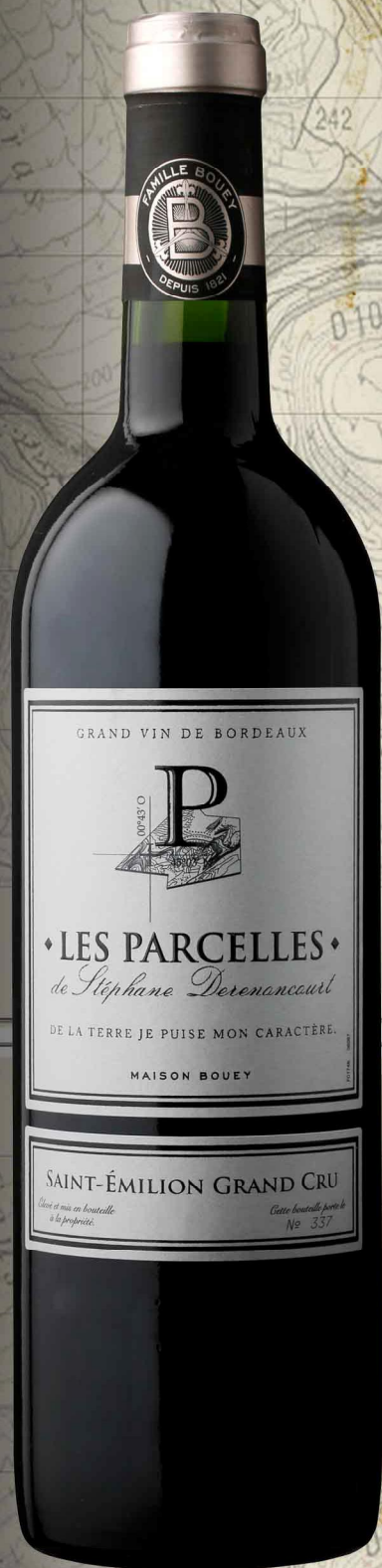
SOIL : one single parcel from clayey soils in the commune of Saint Christophe des Bardes, laid on a deep limestone paving stone. It is a cold terroir which allows a level of acidity always well balanced and great aromatic complexity.

GRAPE VARIETIES : 100% Merlot

WINEMAKING : In temperature controlled wood vats, natural extraction with punching and racking. Maximum alcoholic fermentation temperature 30°. Maceration for 30 days with regular racking based on daily tastings.

AGEING : 18 months in french oak barrels (1/3 new, 1/3 one wine old, 1/3 two wines old)

TASTING NOTES : a generous wine, rich in fruit, with a fleshy profile and shape, round with a nice acidity level. For lovers of powerful wines.



“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

