



# CHÂTEAU BOUSCAUT

## PESSAC-LÉOGNAN ROUGE

**APPELLATION:** Pessac-Léognan

**OWNERS:** Sophie Lurton & Laurent Cogombles

**AVERAGE AGE OF THE VINES:** 35 years old

**SOIL:** Clayey-calcareous and gravel

**VARIETAL BLEND:** Merlot 48%; Cabernet Sauvignon 42%; Malbec 10%

**AVERAGE PRODUCTION:** 40 hl/ha

**ALCOHOL CONTENT:** 14.5%

**VINIFICATION:** Fermented in stainless steel and concrete tanks, aged in oak barrels (45% new oak)

**FOOD PAIRINGS:** Enjoyable with game birds, various meats, and soft cheese such as a good Camembert.

**2009 REVIEWS:** “Impressive dusty tannins offer a structured counterpoint to the deliciously ripe fruits and sweet berry flavors that stand out in this wine. It has great concentration as well, a powerhouse of firm structure and gorgeous fruit.” **-92pts**, *Wine Enthusiast*

**2008 REVIEWS:** “Grapey, with green coffee bean and dried spice character on the nose. Medium- to full-bodied, with silky tannins and a pretty finish.” **-88pts**, *Wine Spectator*

**2006 REVIEWS:** “Complex yet subtle aromas of meat, mushroom, berries and tobacco. Full-bodied, with velvety tannins and lovely fruit. Not an opulent wine, but balanced, with everything in the right place. Best after 2011. 6,665 cases made.” **-90pts**, *Wine Spectator*

