



# CHÂTEAU BOUSCAUT

## LES CHÊNES DE BOUSCAUT PESSAC-LÉOGNAN BLANC

**APPELLATION:** Pessac-Léognan

**OWNERS:** Sophie Lurton & Laurent Cogombles

**AGE OF THE VINES:** 35 years

**TERROIR:** Clayey-calcareous and gravel

**VARIETAL BLEND:** Sauvignon 60%; Semillon 40%

**AVERAGE PRODUCTION:** Approximately 10,000 bottles per year

**ALCOHOL CONTENT:** 13.5%

**VINIFICATION:** Fermentation and aging in oak barrels with batonnage

**THE HARVEST:** It started on track with the Sauvignon Blanc on 5th September. About twenty harvesters were toiling away with the Bouscaut staff, all under the direction of our vineyard manager, Manual Da Paixao. The ripe Sauvignon grapes were selectively picked in stages as the ripening was uneven in the blocks. On the 20th we harvested the Semillon and finished the Sauvignon Blanc (third passage in the vines). Cold skin soak before going down into the barrels to ferment. We picked the last Semillons on Wednesday 26th September. The quality appeared to be really good this year.

**2012 REVIEWS:** “This has an intense beam of tarragon, with a core of lemon zest, straw and salted butter that stretches out through the lively finish.” -**89pts**, *Wine Spectator*

