

CHÂTEAU BOUSCAUT

LES CHÊNES DE BOUSCAUT PESSAC-LÉOGNAN ROUGE

APPELLATION: Pessac-Léognan-Grand vin de Graves (Bordeaux)

TOWN: Cadaujac

OWNERS: Sophie Lurton & Laurent Cogombles

SOIL: Clay on limestone bedrock

AVERAGE AGE OF VINES: 35 years

AVERAGE PRODUCTION: 40 hl/ha

VARIETAL BLEND: 72% Merlot; 28% Cabernet Sauvignon

VINIFICATION: Stainless steel tanks and concrete with temperature control by water circulation

TASTING NOTES: Nice surprise for this well composed wine with a finish that is firm with tender warmth. Spices including cinnamon, good volume, and generous fruit are all elements that are subtly balanced in this wine.

FOOD PAIRINGS: Seafood such as sole, bar, saint-pierre, cabillaud, salmon, trout, etc. White meat such as poultry, veal, sweetbreads. Roasted or braised red meat. Cheeses with character, refined with strong aromas. Hard cheeses like cantal, tomme, and comté.

