

CHATEAU DE BOUCHET

AOC Bordeaux blanc

HISTORY

The lands of Bouchet have always been populated and cultivated since the Celts and Romans times. This is a land of strong positive energies. At the 12th century the monk's soldiers that belonged to the Templars, built a church and some facilities in the forest around the village Bouchet and started to cultivate grains and grow vines. The property was bought in 1901 by the Lurton family, the largest wine family in the world. Chateau de Bouchet was one of the first estate acquired by the family. Since 1996, Marc Lurton, Oenologist from Bordeaux University and international wine consultant, runs the estate with his wife Agnes and was recently joined by his daughter Pauline, the 6 generation of the family.

LOCATION

The vineyard is located on the heights of Entre-deux-mers, 10 km from Saint Emilion. The vines of Bouchet grow on limestone subsoil, under which a cave was dug in the past to build the manor. Nowadays, the cave is used to age the fine red wines in oak barrels.

GRAPES VARIETIES

60 % Sauvignon / 30 % Sémillon / 10 % Muscadelle

SOIL

Limestone and clay with asteria limestone subsoil

VINIFICATION AND AGEING

Rigorous selection during the harvest (grape variety and plots are vinified separately). The vinification is carried out with the most recent techniques enabling an optimum extraction of aromas and richness/ skin contact maceration, filtration of heavy sediments, cold fermentation, kept on fine lees for 4 to 6 months with bâtonnage. No malolactic fermentation.

ENVIRONNEMENT

Integrated crop management enabling healthy grapes without destabilising biological balance of the vineyard. Certified HVE3 (meaning "high environmental value") and Vegan by the Vegan Society.



TASTING NOTES/ REWARDS

"Lightly perfumed, this wine has fragrant white fruits that give it a floral character. With its fruitiness comes a tangy character that brings out more Sauvignon Blanc flavors. Drink the wine now."