

# CHATEAU DE BOUCHET

« Cuvée Magnificat »

**AOC Bordeaux supérieur**

## 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 of Bouchet and started to cultivate grains and grow vines. The property was bought in 1901 by the Lurton family, the largest wine Dynasty 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 Reynier 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

50 % Merlot / 50 % Cabernet Sauvignon

## SOIL

Limestone and clay with asteria limestone subsoil

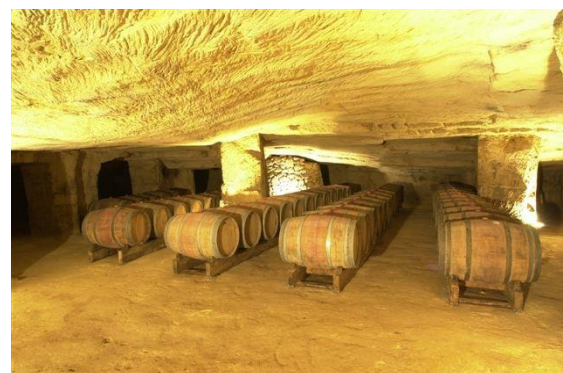
## VINIFICATION AND AGEING

Rigorous selection during the harvest (grape variety and plots are vinified separately). The vinification is carried out with the most recent techniques. Classic Bordeaux vinification: total de-stemming, temperature of fermentation 77°F to 86°F. 2 to 3 weeks of maceration, malolactic fermentation.

**Aged 18 months in our limestone caves in French oak.**

## 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

*This perfumed wine offers rich tannins and lush black fruits. It is full and packed with blackberry flavors. This will be a ripe wine as it develops.*