

Médoc 2016 Cru Bourgeois

A family history since 1821...

The Bouey Family has been vineyards and estates owners in the Bordeaux Médoc Region since the 19th century and has always made a priority to promote their ancestors' land through their two magnificent estates : Château Maison Blanche and Château Lestruelle.

These two Estates were already accounted among the most famous crus of the region back in the 19th century, as aknowledged by the famous "Feret Guide" THE world famous reference book for Bordeaux wines. Both estates are also featured in the first official "CRUS BOURGEOIS" classification in 1932.

The entire Maison Blanche and Lestruelle vineyards are cultivated in respect of the balance of the soils, with vines organically and biodynamically grown, in accordance with the rules and pratices of sustainable farming and an environmentally friendly farming approach.

Collaboration with Stéphane Derenoncourt:

After years working with Michel Rolland, Patrick Bouey decided to call on the services of Stéphane Derenoncourt. As pointed out by the Financial Times, "many people see him as the most sensitive winemaker in Bordeaux".

Tasting notes :

Dark, brilliant ruby-red colour. Intense bouquet of morello cherry and blackberry, with subtle oak providing overtones of vanilla, spice, and toast. The palate reflects the aromatics on the nose. It is also fullbodied and powerful with tightly-knit, but velvety tannin. This confirms that 2016 Maison Blanche is indeed magnificent. Despite the abundant sunshine, the wine has retained a great deal of freshness and has a good long aftertaste and balance unequalled since 2004. While the wine is entirely dry, there is a lovely sensation of fruit and sweetness...

91-92 pts. JAMESSUCKLING.COM **?**

MAISON BOUEY



FAMILLE BOUEY Vignobles et Chateaux



OWNER Patrick Bouey.

VINEYARD AND WINEMAKING CONSULTANT Stephane Derenoncourt.

ESTATE MANAGER Nicolas Meylan.

GRAPE VARIETIES 80% Merlot, 16% Cabernet Sauvignon and 4% Cabernet Franc

AREA 28 hectares.

TERROIR Clay-limestone slope

VINEYARD

Sustainable agricultural methods, double leaf thinning, and green harvesting as necessary. The property earned their certification for being 100% ISO biodynamic in 2011.

WINEMAKING

Grapes from each plot fermented separately, cold soaking for gentle extraction of soft tannin, and bâtonnage (lees stirring).

BARREL AGEING

The wine is aged in 75% new, French, oak barrels for 12 months before bottling.



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