

CHATEAU de BOUCHET

Cuvée MAGNIFICAT

Bordeaux superieur

HISTORY

This fine vineyard is located on the hillsides of the Entre-deux-mers, close to Saint Emilion. The crop produced on the plots of Bouchet is vinified in the cellars of Château Reynier. Since 1996, Marc LURTON an oenologist by training has run the estate with his wife Agnès.

Cuvée Magnificat is a selection of old vines situated on the best slopes of the estate.

This wine is the expression of best of the terroir of Bouchet .

GRAPE VARIETIES

Merlot 50 %, Cabernet Sauvignon 50 %

SOIL

Limestone and clay with asteria limestone subsoil

VINEYARD MANAGEMENT

Integrated crop management enabling healthy grapes without destabilising biological balance of the vineyard.

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 destemming, temperature of fermentation 77°F to 86°F. 3 to 4 weeks of maceration , malolactic fermentation.

18 months aged in limestone caves

100 % new French oak barrel

BOTTLING

Chateau bottled with our own bottling line

