

Château Bouscaut

Château Bouscaut Blanc, Cru Classé 2021



WHITE
STILL WINE



FRANCE



BORDEAUX



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Such an exciting and complex mélange of aromas - passionfruit, lemon curd, toast, crème brûlée, cinnamon and poached pear. In the mouth, it has a creamy, suave texture, cut across by vibrant acidity. Fabulous length of flavour, with amazing concentration on the finish. It just lasts and lasts on the palate. What a wine!

VITICULTURE

Pruning trellising: double and simple Guyot. Harvesting is manual with bunch selection in the vineyard. The whites are vinified and matured in barrels (40% new) on their fine lees with stirring during 8 to 12 months.

VINIFICATION

After manual harvesting, the grapes from different parcels are vinified separately. Pumping over and maceration depend on the tasting of each tank. Blending is done at the end of winter. Then the wine is matured in oak barrels and bottled after 10 to 12 months.

FOOD MATCHING

Enjoy a chilled glass with shell fish, oysters, clams, mussels, sushi.

SIZE	75cl
VINTAGE	2021
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (57%), Semillon (43%)
CLOSURE	Natural Cork
SKU CODE	G6656121
EXPRESSION	White, Generous, and Intense
COUNTRY	France
REGION	Bordeaux
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.25
TOTAL ACIDITY	3.53g/l Tartaric
RESIDUAL SUGAR	2.67g/l
SKU	G6656121