

CHATEAU DU BOUSQUET

Côtes de Bourg



From its elevated position overlooking the vineyard, Château du Bousquet proudly draws attention to its magnificent stone residence, with its adjoining dovecote. This remarkable property was acquired by the Castel family in 1960, at which time it could already claim a glorious past; wines produced here since the 17th century have been classed among the top three crus of the “Bourges” vineyards.

THE VINEYARD

The estate grounds comprise 70 hectares, 65 hectares of which are given over to vines with a planting density of 6,500 plants per hectare.

The grapes grown are diverse: 65% Merlot, 30% Cabernet Sauvignon and 5% Malbec.

The deep limestone and clay soil is a real asset for the sloping vineyards – it provides coolness and irrigation even in the hottest weather. Perfect conditions for the crisp, fruity wines produced by the Château du Bousquet



THE CELLAR

A policy of improving the vines and increasing planting density has coincided with a programme to modernise the winemaking facilities. These days, vinification occurs in temperature-controlled stainless steel vats, while a magnificent, newly-restored winery houses 800 oak barrels in flawless conditions.



PEOPLE

The young **Antoine de Oliveira** took over the reins at Château du Bousquet in 2010, following the departure of Michel Sauvanet. The handover was gracious and well-managed, as borne out by Oliveira's aims for his new property: “to follow in the footsteps of my predecessor, and to pay tribute to his work by upholding Bousquet's status as a jewel of the Côte de Bourg AOC.” As an artist, Antoine d'Oliveira sees himself, “making the most of the many variations within this terroir, using them as a palette of scents and flavours,” to make a bespoke wine which he describes as, “slightly oaky, complex and fruit-driven, with a feeling of roundness.”



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2012

They say that good things come in threes - and it seems that wine vintages are no exception! 2008 was dazzling, 2009 outstanding, and now 2012 is turning out to be delightful too. Mother Nature has been feeling kind this year: the Gironde region experienced one of the driest seasons since records began, giving the grapes ample time to reach full maturity, while cooler nights towards the end of the season helped maintain a good level of acidity.

The easterly winds helped too, by sweeping away excess moisture, leaving the grapes sound and healthy.

Good concentration is the key feature in 2012 - both of fruit and freshness, despite high alcohol levels. High acidity and exceptionally fine tannins give 2012's wines an enviable balance, which in turn gives an excellent ageing potential.

THE TASTING NOTES

2010 has proved to be another successful vintage for Chateau du Bousquet. Powerful on the nose, it positively radiates black fruits and very ripe cherries. This is a characterful wine, full and intense with perfect balance on the palate. Tannins are elegant and unmistakably terroir-driven.

WINE/FOOD PAIRING : Serve with charcuterie, pork, beef, dishes in sauce and mature cheeses.

AGING POTENTIAL : Can be enjoyed now, or could be laid down for 5 - 7 years in a cellar, away from direct light.

SERVE : At 17°C after 1h30 in a decanter.

TECHNICAL DETAILS

Vineyard area : 65 hectares

Soil : Clay limestone

Yield : 48 hectolitres per hectare

Planting density : 6 500 vines/hectare

Assemblage : 65% Merlot, 30% Cabernet Sauvignon and 5% Malbec

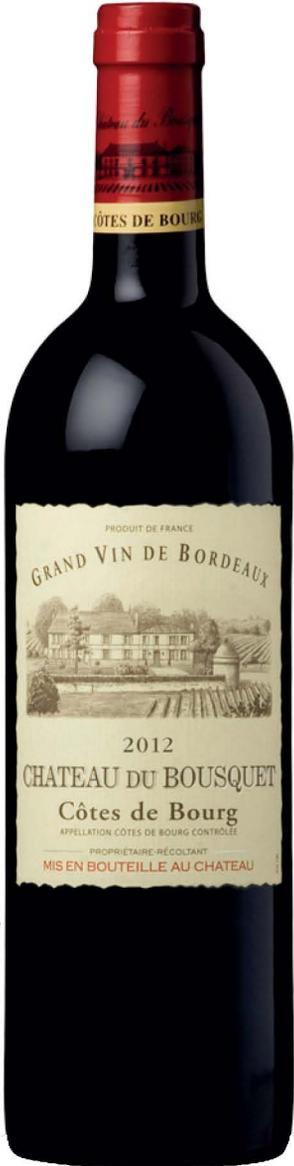
AWARDS :



Médaille d'argent
au concours de
Bordeaux Vins
d'Aquitaine 2012



Silver medal
Sommelier
Wine Award
2012



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Ph #: 203-222-7733
info@luneauusa.com
fb.com/luneauusa
LuneauUSA.com