



FAMILLE
BOUEY
VITICULTEURS DEPUIS 1821

2019

CHATEAU
LE PLANTEY

SANS SULFITES AJOUTES

MÉDOC



CHÂTEAU LE PLANTEY

M E D O C 2 0 1 9

STORY:

Château Le Plantey was acquired by Patrick Bouey in 1998. Amongst the seven family properties, it is the radical one. It has been conceived to be the most consumer friendly wine tasting experience whilst still being faithful to the Bouey family values.

The Bouey family has historically maintained all the skills needed to craft a great wine within the family. Like any serious craftsmen, the subsequent generations have taken the time to hone their trade. By walking the vines, tasting and observing the unique symbiosis of nature and mankind, they know what gives rise to good and great wines.

Now, the Bouey Family has taken the next step, creating and crafting a wines which offer the purest reflection of their identity.

TERROIR:

Seven hectares made of fine gravel on the surface, ancient sands and limestone underground.

BLEND:

90% Merlot, 10% Cabernet Sauvignon

WINEMAKING:

The Bouey Family team focuses on preserving the fresh fruit that is so characteristic of Château Le Plantey, using gentle extraction to keep the tannins soft and create a rich, rounded wine. This is a fine example of Stéphane Derenoncourt's approach to tending vines and crafting wines.

His techniques include bio-controlled seeding, inter-row plowing, under-vine weeding, Guyot pruning, manual crown suckering, leafing, thinning and single-plot harvesting. And while there are a number of challenges involved in keeping the oxygen out of this sulfite-free wine, the richness, generosity and ethereal delight of this wine are more than worth the effort.

TASTING NOTE:

Bright dark purple colour. Floral notes of violet, blackberry and cassis with aniseed and leather. The palate combines freshness and ripe fruit nicely, ripe tannin, nice digest fruit and a pure long finish. Suave, round and accessible for everyone.

NO ADDED SULFITES

