



FAMILLE
BOUEY
VITICULTEURS DEPUIS 1821

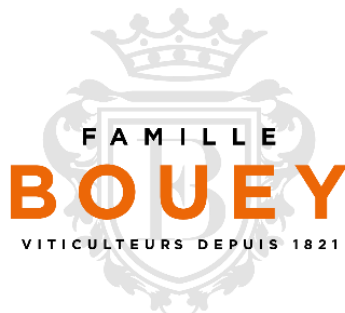
LES PARCELLES
N°1

SAINT-ÉMILION GRAND CRU
MERLOT - CABERNET-SAUVIGNON
Vendange 2015

*Issu de parcelles d'exception, ce vin est la parfaite
synthèse d'un sol, cépage, microclimat, exposition
solaire, aridité ou humidité. Sélectionné et vinifié avec
passion et précision par la Famille Bouey et Stéphane
Derenoncourt pour obtenir un vin identitaire et
singulier, parfait reflet d'un terroir remarquable.*

FRANCE

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LES PARCELLES N°1

SAINT EMILION GRAND CRU

2015

SINGULAR VINEYARD:

Single-vineyard wines are made to reflect a single truth: that a wine draws its depth and complexity from the unique conditions, soil and micro-climate from which its vines grow. Many factors will affect the profile of the wine, from the soil type and grape variety to the individual micro-climate, sun exposure, aridity and humidity.

In partnership with Stéphane Derenoncourt, The Bouey Family applied this terroir approach and has identified the best single vineyards in several iconic growing appellations around Bordeaux. The wines are made in collaboration with the growers themselves, and are then blended to create wines of supreme elegance and sensuality.

SOIL:

Long considered the oldest wine-producing town in France, Saint-Emilion is famous for its 5500 hectares of vineyards and the extraordinarily diverse soils they grow on. Nestled amongst these vineyards sits our own, in the commune of Saint Christophe des Bardes on the Saint-Emilion Plateaux, where it roots down through layers of fossil-studded limestone. Over aeons, this stone has risen to the surface as pebbles and gravel in the clay. The resulting soil remains cool, allowing the grapes to retain an easy balance of acidity and sweetness while gaining in aromatic complexity. Paradoxically, this leads to warmer and more powerful wines, with a thrilling garnet color and an excellent structure that will preserve the wine as it ages gracefully.

GRAPE VARIETY:

Merlot, Cabernet Sauvignon

WINEMAKING & AGEING:

The must is fermented in concrete vats, where it is kept at a constant 30°C. This is followed by 25 days maceration, where the must is pumped over and racked and returned to extract colour and tannins. The final racking is determined by individual tastings. Once fermented, the wines are matured for a further 18 months in oak (1/3 new oak, 1/3 used once, 1/3 used twice)

TASTING NOTE:

Powerful and round, Parcelle n°1 2015 is perfectly well balanced. Its intense fruit aromas and its richness are enhanced by a beautiful acidity. The soft and fine tannins lead to a long, pleasant finish.

ABV: 14%



Stéphane Derenoncourt : The most talented
winemaker in Bordeaux.

WINE SPECTATOR

