



LES PARCELLES N°3

SAINT FMILLON

2018

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 applyied 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

Two parcels located in between varioous Grands Crus: one is located on an ancient platter dominated by clayey soils, the other on lovely gravelly soils.

GRAPE VARIETY:

80% Merlot, 20% Cabernet Sauvignon

WINEMAKING & AGEING:

In temperature controlled concrete vats. Extraction mainly by racking and unballasting. Alcoholic fermentation temperature is 30°max. 25 days maceration with regular rackings based on daily tastings. The ageing last one year in concrete vats on fine lees, completed with 20% new oak.

TASTING NOTE:

An impressive round blend, very supple with explosive red fruits aromas. A nice aromatic complexity and structure. Lovely discreet toasted and black berries notes.

ABV: 13,5%

Stéphane Derenoncourt : The most talented winemaker in Bordeaux.

WINE SPECTATOR

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