

The vintage : LA BOUCHARDIERE

TYPE OF VINE: Franc.

SURFACE: Ten hectares.

AGE: The vines have from 20 to 25 ans.

SOIL: It is a siliceous soil, poor and very arid, with flint, and with white clay.

EXPOSURE: East-West, on the plateaux.

WINE MAKING: According to the years, it lasts 2 to 3 weeks in thermo regulated tanks (with temperature control) at low temperature in order to extract a maximum of aromas.

MATURING: From 4 to 6 months only in casks, to perfect its refinement.

CARACTERISTIQUES: It is a wine fruity and very aromatic, tannins present but nevertheless molten, beautiful persistence in mouth and beautiful élégance.

CONSERVATION: A good half-dozen of years without problems, under good conditions of vieillissement.

ACCOMPAGEMENT: Used for 12.13°, with all the pork-butcherries and the white meats.