

## PRODUCT INFORMATIONS



<b>Product's name :</b>	<b>CHATEAU BOUSQUETTE</b>
<b>Appellation :</b>	A.O.C. ST CHINIAN (Languedoc)
<b>Vineyard's area :</b>	Estate of 25 ha
<b>Vintage :</b>	<b>TRADITION (rouge) 2006</b>
<b>Terroir :</b>	Clay and limestone soils, sandstone
<b>Yields :</b>	30 hl /ha
<b>Grapes variety :</b>	50 % Grenache 20 % syrah 20 % carignan, 10 % mourvèdre
<b>Age of the vineyard :</b>	25 years
<b>Type of growing :</b>	organic, without pesticide and chemical fertilizer, no weedkillers.
<b>Vine training :</b>	The vine shoots are tied up, the method of pruning is short goblet or Royat cordon. Vines are ploughed .
<b>Harvest:</b>	The grapes are picked up half by hand and half by machine. The stalks are removed.
<b>Winemaking method :</b>	Traditional with pumping of the must. Fermentation is conducted through temperature control process. The Syrah and Carignan are made by carbonic maceration. The wine is kept in vat between 10 and 15 days.
<b>Maturing :</b>	In vat during two or three years.
<b>Annual production :</b>	40'000 bottles.

### **Tasting :**

Nice dark red with dark hints, fragrance of black currant very ripe, coffee, liquorice and bay. Mouth balanced and fleshy. Finish marked by spicy notes on fine tannins.

### **How to serve :**

To open half an hour before drinking it. This wine will suit with red meat, game and meat cooked in sauce.

**How long to keep the wine ? :** - three to six years

**Culture biologique depuis 1972 - certifié par Ecocert**

CHATEAU BOUSQUETTE 34460 CESSENON - Languedoc (France)

Tél : 04.67.89.65.38 Fax : 04.67.89.57.58

labousquette@wanadoo.fr www.chateaubousquette.com