Domaines Bouyer Clos de la Cure, AOP Saint-Émilion Grand Cru 2022

FBO2182022

Domaines Bouyer

— Bordeaux, France

A very classy Saint-à‰milion Grand Cru.

2022 Vintage

IWC

James Suckling

Production

A portion of the vines are situated on the Saint Christophe des Bardes plateau and the rest are situated on the plateau of Saint Etienne de Lisse, covering a total area of 7.5 hectares. The vineyard has clay topsoil over limestone sub-soil. Vines are 25-30 years old with a vine density of 6600-9000 vines per hectare. Grapes are harvested both by hand and machine, yielding 35-40 hl per hectare. Vines are pruned in single guyot and leaf thinning and green harvesting is carried out. Prefermentation cold soaking. Vinification in tank with punching down and 3-4 weeks post-fermentation maceration in temperature controlled tanks. The wine was then matured between 12 - 15 months in barrel (50% new). Cellar potential between 10 - 15 years.

Tasting note

2020 - The nose is plush but lifted with subtle cedar wood and a slight creamy element. The palate is rich and full bodied, with blackcurrants, dark cherry and aged leather. Plenty of mouth coating, fine tannins with the new but well integrated oak.

Food Match

The velvety yet firm tanins make this a great match for game meats or beef. Would also pair excellently with a fabulously curated cheeseboard.

ABV:
15.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Saint-Émilion Grand Cru

Winemaker:
Pierre Bouyer

Grape Varieties:
Merlot 75%, Cabernet Franc 25%

Suitable for:
Vegan

Bottle Barcode:
3760123280465