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

FBO2222022

Domaines Bouyer

— Bordeaux, France

A very classy St Emilion Grand Cru.

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 (new). Cellar potential between 10 - 15 years.

Tasting note

Juicy red and black fruits with some drier cedary streaks on the palate. A classy, complex wine with fantastic structure and long-lingering finish.

Food Match

Roast beef and lamb, tasty farmhouse cheeses

ABV:
14.50%

Case/Bottle Size:
3x 150cl

Closure:
Cork

Appellation:
AOP Saint-Émilion Grand Cru

Winemaker:
Pierre Bouyer

Grape Varieties:
Cabernet Franc 25% Merlot 75%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3760123281294