Domaines Bouyer Château Milon Cuvée Caprice, AOP Saint-Émilion 2024

FBO2102024

Domaines Bouyer

— Bordeaux, France

Exceptional value right-bank Bordeaux.

Production

From 2 hectares of vines with an average age of 25-30 years. A portion of the vines are situated at the base of the Saint Christophe des Bardes slope on sand and iron-rich sandstone soils, the rest are situated on the gravel soils of Saint Sulpice. Planting is high-density at 6,600-9,000 vines per hectare. Part-manual and part-machine harvest. Cold maceration to enhance aromatics, followed by thermoregulated fermentation and 2 to 3 weeks post-fermentation maceration to enhance extraction. Ageing takes place in steel tanks for 12-15 months.

Tasting note

2022 - Intense, cigar box and ripe spiced fruit on the nose, a full-bodied, Saint-à‰milion. Properly structured but with plush red fruits and a touch of leather and cedar with fine grained lingering tannins that last right through to the long finish.

Food Match

Works with a range of dishes, from classic robust beef, game and lamb roasts or stews right through to well aged farmhouse Cheddar.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Saint-Émilion

Winemaker:
Pierre Bouyer

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Bottle Barcode:
3760123281232