

CHÂTEAU DU BOUSQUET

CÔTES DE BOURG


VINTAGE 2013



TO SERVE

-  17 °C
-  3 – 5 years
-  13 % vol
-  1 hour

TASTING NOTES

-  A beautifully intense crimson colour.
-  The classic Bousquet aromas of red berry fruit, spices and caramel.
-  Powerful and well-balanced on the palate, with plenty of character and a supple texture. Tannins are well-structured and lead to a pleasing, spice-filled finish.

CLIMATE

- Cumulative annual rainfall was higher than the 30-year average (179 days compared to the 30-year average of 124 days).
- Autumn and the start of winter were particularly cold and rainy.
- The beginning of April seemed more like a continuation of winter – low temperatures and 35mm of rain.
- The rain stopped in mid-April, just in time to allow for bud-break; but there was still little sign of spring.
- May and June were humid, with 32 days of rain (compared to the seasonal norm of 19 days) and were the coldest since 1984 – and this was flowering season! .
- Summer finally arrived in July. The weather was hot and dry - some 2–3½° above the norm - giving rise to some violent storms and causing shoots to continue growing even around the time of veraison.
- August was much calmer with summery conditions.
- September and October were mild and humid, causing widespread development of grey mould.

VINEYARD MANAGEMENT

- Growth was sluggish from the start of the cycle right up until flowering.
- Constant rain throughout the cycle left little opportunity for vineyard work.
- Flowering was drawn-out and rather problematic.
- Vigorous leaf growth in July created a humid microclimate around the fruit-bearing parts of the vine; the only remedy was to thin leaves on both sides of the plant.
- Vine growth stopped very late, leaving the fruit on the Bousquet vines under-ripe in places.
- Widespread pressure from fungal disease.

HARVEST DATES

Merlot: October 1st – 7th
Cabernet-Sauvignon : October 10th-12th
Cabernet Franc: October 7th
Malbec: October 3rd

VINIFICATION

- Very quick harvests – within 1 week
- Meticulous sorting of fruit in the vineyard and on entry into the winery
- The under-ripe Cabernet Sauvignons were thermovinified
- Merlots were fermented at low temperatures (20-26°C), with meticulous management of inputs.
- Short fermentation (10 days)
- Short aging period – 10 months, with no new wood and little racking.

BLEND

80% Merlot, 10 % Cabernet-Sauvignon, 5% Cabernet Franc, 5% Malbec

OUR EXPERT SAY

« A difficult vintage leaves no room for mistakes and demands scrupulous attention to detail. The very identity of Château du Bousquet wines is linked to its expressive flavours and precise tannins, so 2013 gave us a chance to start introducing the meticulous processes we eventually want to have in place. Our technical skills have helped us to develop a gentle way to add oaky flavours to enhance the wine, and to give uniformity and good balance. Blending and aging are also driven by the ongoing need to meet our demanding criteria.. »