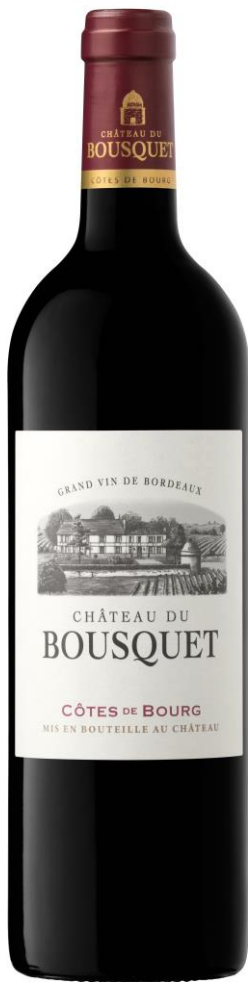


CHÂTEAU DU BOUSQUET

CÔTES DE BOURG

2022



CELLARING & SERVING



14 -17°C



5 to 10 years



1 hour

TASTING NOTES



Dark red color with purple reflections.



A peppery and spicy nose, accompanied by floral notes (violet) and a wide range of fresh black fruits.



Structured and dense, with beautiful complexity and a long finish. The tannins are present but perfectly ripe, offering excellent aging potential.

FOOD & WINE PAIRINGS

Roast pork loin with caramel and garlic, grilled rib steak, Chinese noodles with chicken and peppers, stuffed aubergines or with cheese (gorgonzola).

THE ESTATE

Planted at the top of a promontory, Château du Bousquet was ranked by the Féret guide as one of the three best productions of the "Bourges vineyard". The property enjoys an exceptional topographical situation on the slopes, allowing multiple expression of the terroir with traditional grape varieties. One parcel has been replanted with an exceptional quality of grape variety, which will further enhance the character of the chateau's wines. A singular Côtes de Bourg, traditionally recognized by French consumers, which has managed to preserve its identity.

VINEYARD MANAGEMENT

- Soil work. No herbicide. Mechanical maintenance of the cavaillon and mowing under the row.
- Inter-row grassing for soil stability (on slopes).
- Use of organic fertilizers.
- Traditional green operations (de-budding, lifting, debudding, leaf removal if necessary...).
- Mechanical harvesting with on-board sorting

VINIFICATION / AGEING

- Traditional vinifications.
- Long fermentation (30 days) to melt the aromatic and phenolic potentials.
- Bioprotection: no addition of sulfites so as not to veil the fruit and preserve it very pure until it is placed in barrels. Very late sulphite, and very low SO2 level during bottling.
- Ageing: 10% in barrels, 70% in temperature-controlled stainless steel vats with alternates of different controlled heating, 20% in stainless steel vats, for 12 months.

HARVEST DATES

Merlot : from september 21th to 26th
Cabernet-Sauvignon : from october 4th to 6th
Malbec : from september 14th to 15th
Cabernet-Franc : october on 3rd

BLEND

Merlot : 60%
Cabernet-Sauvignon : 25%
Malbec : 7,5%
Cabernet Franc : 7,5%

TERROIRS

Clay-limestone hills and sandy-clay at the foot of the slopes

TECHNICAL TEAM



Antoine De Oliveira
Cellar Master



Julien Belle
Winemaking Consultant

ACCREDITATIONS



INTO THE VINEYARD



www.chateaux-castel.com



@ChateauxCastel

Castel Châteaux et Grands Crus
21-24 rue Georges Guynemer
33 290 Blanquefort - France
Tél. : +33 (0)5 56 95 54 00