

Cameleon

Cameleon Organic Sauvignon Blanc 2025

Background:

Like its namesake, Cameleon is the embodiment of adaptation to the environment. The label symbolizes the story of the Bousquet family, a fourth-generation family that left their native France after a long worldwide search for an idyllic wine growing region. Their search came to a natural conclusion in Tupungato where the Bousquet family tailored their extensive winemaking knowledge to the carefully chosen land. The European grapes such as Sauvignon Blanc, also adapted to the characteristics of the fertile Argentinean soil, creating the distinctive wine the family had sought.

Soil:

Gravel and sandy soil.

Vineyards:

Our vineyards are in the Uco Valley at the foot of the Andes at 4,000 ft / 1,200 mts altitude. Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. The prevalence of groundwater, with rainfall averaging a scant 8-inches / 20 cm or less per year, from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

The grapes, sourced from the Uco Valley are harvested early in the morning to preserve the freshness of the fruit. They are then fermented in stainless steel with selected yeasts at a maximum temperature of 15°C/59°F for 20 days. Un-oaked, to highlight the fruit and its varietal expression.

Technical Data:

Varietal: 100% Sauvignon Blanc

Alcohol: 12%

Residual Sugar: 1.02

Acidity / PH: 5.77 / 3.22

Tasting Notes:

Light yellow color with green hues. Lime and apple aromas. Balanced with crisp natural acidity.

Pairing:

Pairs perfectly with white fish, shellfish and white meat dishes. Serve between 8°C/46°F and 10°C/50°F.



Uco Valley, Mendoza, Argentina

