



DOMAINE
BOUSQUET
Naturally, Elegant Wines™

RESERVE

BOUSQUET RESERVE ORGANIC CHARDONNAY 2025

The Bousquet Reserve Organic line comes from the best vineyard parcels with low yields to obtain the highest quality fruit. Wines in this range undergo aging of 50% of the blend for 6 months in French oak barrels. The excellent balance between fruit and oak enhances the elegance of each wine in the line.

LOCATION

Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

100% Chardonnay

SOIL

This wine is made from grapes grown in soils of diverse composition: sandy, rocky, and with the presence of calcareous deposits.

VINEYARDS

Located at 1,200 meters above sea level in Gualtallary, Uco Valley, our vineyards benefit from the influence of the Andes Mountains, which create a continental desert climate, provide pure snowmelt water for irrigation, and ensure a wide diurnal temperature range. These conditions promote slow ripening, vibrant color, natural acidity, and the success of our organic farming. Alluvial soils with rocky and calcareous components contribute to controlled vine stress and a distinctive mineral character in the wines.

WINEMAKING

Hand-harvested during the cool morning hours to preserve freshness and acidity. Fifty percent of the wine is fermented in oak and the remainder in stainless steel at 15–17°C (59–63°F). The wine is then aged on fine lees for approximately six months to enhance texture, roundness, and complexity.

TASTING NOTES

Offering tropical aromas, citrus and lime notes, this Reserve Chardonnay comes with a dash of French elegance and a touch of oak. The wine is a testament to its Argentine heritage and the French origin of the Bousquet family.

PAIRING

Perfect with pasta and cream-based sauces. Best served at 10°C/50°F.

RS: 1.25

ACIDITY/PH: 5.10/3.22

ALCOHOL: 12,5%



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#1 REGENERATIVE ORGANIC CERTIFIED
VINEYARD FROM ARGENTINA

