

Bousquet Reserve Organic Chardonnay 2025



Background:

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.

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. The Andes Mountains are key to defining the style of our wines. First, they act as a shield against the Pacific, creating a continental desert climate with excellent sanitary conditions and providing pure snowmelt water for irrigation. This unique combination, together with the wide diurnal temperature range, ensures slow ripening that enhances color development and preserves high natural acidity in the grapes. These geo-climatic factors laid the foundation for the success of our organic farming. The soil profile is alluvial and heterogeneous, ranging from rocky compositions to areas with the presence of calcium carbonate (calcareous layer). This diversity provides desirable, controlled vine stress and imparts a pronounced mineral character to the wine.

Winemaking:

Hand-harvested during the second and third weeks of February, from 6:30 a.m. to 10:00 a.m., to preserve optimal acidity and freshness. Fifty percent of the wine is fermented in oak at temperatures between 15°C/59°F and 17°C/63°F for 15 days, with the remaining portion fermented in stainless steel. After fermentation, the wine remains in contact with fine lees, undergoing approximately 6 months of aging on the lees to enhance texture and develop added roundness and subtle sweetness derived from the lees...

Technical Data:

Varietal: 100% Chardonnay

Alcohol: 12.5%

Residual Sugar: 1.25

Acidity / PH: 5.10 / 3.32

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.

Tupungato, Uco Valley,
Mendoza, Argentina

