

Gran Bousquet Organic Chardonnay 2022

Background:

This wine began life in the first vineyard planted by the Bousquet family in 2000, after their arrival from France. In the high desert Uco Valley in Argentina's Mendoza region, the site captured their imagination on account of its sand (low-fertility sandy soil makes for elegant wines) and access to water. Grapes here are the last to be harvested, ensuring more richness and body

Soil:

Sandy loam, with limestone at 80cm/31.5" and presence of stone.

Vineyards:

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. From our estate vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4,000 ft / 1200 mts altitude. 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. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater 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:

Hand harvested in early April. Careful hand selection of the bunch and the grapes. Fermentation in small tanks (10,000 liters) at a maximum temperature between 26°C/79°F and 28°C/82°F for 15 days and 30 days of maceration. 100% Malolactic. Aged in French oak for 10 months.

Technical Data:

Varietal: 100% Chardonnay Alcohol: 14.% Residual Sugar: 1,43
Acidity / PH: 5.32/3.45

Tasting Notes:

On the nose it shows aromas of dark and ripe berries of black raspberry, red currant and black cherry, along with delicate herbal notes. Exotic spicy notes from well-integrated French oak barrel aging add caramel, and cloves, all accompanying the luxurious fruit. The broad palate is multi-layered with enticing black cherry flavors. The tannins add a fine texture with a long and persistent finish.

Pairing:

Pairs with red meat, lamb, beef and stews. Best served at 18°C/65°F.



Gualtallary, Tupungato,
Uco Valley, Mendoza,
Argentina

