

Bousquet Reserve Organic Chardonnay 2022

Background:

Reserve wines from this family-owned estate in the Gualtallary Valley, a scenic, remote, arid terrain high in the Uco Valley in Argentina's Mendoza region, close to the border with Chile, are made from hand-picked, certified organic estate fruit. A 4,000-plus-foot elevation and low yields ensure heightened aromas, structure, and flavor, balanced by a food-friendly fresh acidity.

Soil:

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

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 Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term wellbeing of the local environment, as well the people who tend the vines.

Winemaking:

Hand harvested during the first week of February thru the first week of March. Fermentation in oak at a temperature between 15°C/59°F and 17°C/63°F for 15 days. Aged for 6 months in 3rd/4th/5th use 400L French oak barrels on the lees for a Burgundian style.

Technical Data:

Varietal: 100% Chardonnay
Alcohol: 14%
Residual Sugar: 2,1
Acidity / PH: 4.92/3.33

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.

