



Bousquet Traditionnelle Organic Brut

Background:

Domaine Bousquet was founded on virgin land in 1997 in the Gualtallary sub-zone of Tupungato in Mendoza's Uco Valley. Today, the estate, run by Anne Bousquet and husband Labid al Ameri, is Argentina's largest exporter of wines made from certified organic grapes. All wines are made from 100% certified organic fruit grown at a cool 4,000-foot-high altitude and crafted with a French winemaking sensibility.

Soil:

Gravel and sandy soil

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. 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 during the first and second week of February in small bins and then passes directly to press without being destemmed. This provides better quality in the extraction of the musts. Cold maceration at 8°C/46°F for 24 hours to extract aromas and flavors. Fermentation with selected yeast at a maximum temperature of 20°C/68°F for 15 days. The second fermentation is in bottle and 16 months over lees. This process helps the wine to obtain complex aromas, like toasted bread and caramel without losing the freshness of fruit.

Technical Data:

Varietal: 75% Chardonnay, 25% Pinot Noir.

Alcohol: 12%

Residual Sugar: 8.1

Acidity / PH: 8.92/3.05

Tasting Notes:

Straw yellow with delicate and elegant bubbles. This wine is complex when with a marked creaminess and pleasant aftertaste. Tropical fruits aromas with floral and citrus notes. Medium body, refreshing acidity and persistent finish.

Pairing:

Ideal as an aperitif or with white fish dishes. Best served at 6°C/43° F.

Uco Valley, Mendoza, Argentina

