



Gran Bousquet Organic Chardonnay 2021

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:

The Gran Bousquet Line integrates the four soil types found in the vineyard: Sandy, Sandy Calcareous, Stony Calcareous, and Super Stony. This approach allows for the creation of diverse components, offering a variety of styles and possibilities for blending.

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.

Winemaker:

Hand harvested during the first week of March. The bunches are pressed at low temperatures. Fermentation with native yeast in oak barrels for 30 days. Aged for 6 months in oak barrels.

Technical Data:

Varietal: 100% Chardonnay

Alcohol: 14.%

Residual Sugar: 1,43

Acidity / PH: 5.32/3.45

Tasting Notes:

Intense aromas of white fruits, pear, coconut and vanilla. Smooth and creamy palate with medium to high volume and refreshing acidity.

Pairing:

Pair with grilled or marinated chicken and vegetables. Best served at 10°C/50°F.

