

# CHÂTEAU BOUSCAUT

BOUSCAUT BLANC, VINTAGE 2023

KEY POINTS:



BORDEAUX'S OLDEST SÉMILLONS (DATING BACK TO THE 19TH CENTURY) AND THEIR MASSAL SELECTION

THE GRAND CRU CASSÉ DE GRAVES WHITE WITH THE LARGEST LIMESTONE TERROIR IN PESSAC-LÉOGNAN

2023, THE FINAL YEAR UNDER ORGANIC CONVERSION AND THE FIRST YEAR OF COLLABORATION WITH CONSULTANT OENOLOGIST THOMAS DUCLOS.

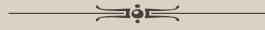
TWO GENERATIONS OF THE LURTON-COGOMBLES FAMILY ARE INVOLVED IN THE VINEYARD.



# CHÂTEAU BOUSCAUT

GRAND CRU CLASSÉ

PESSAC-LÉOGNAN



## 1. PLANT MATERIAL:



A VINE FROM THE THIL PLOT

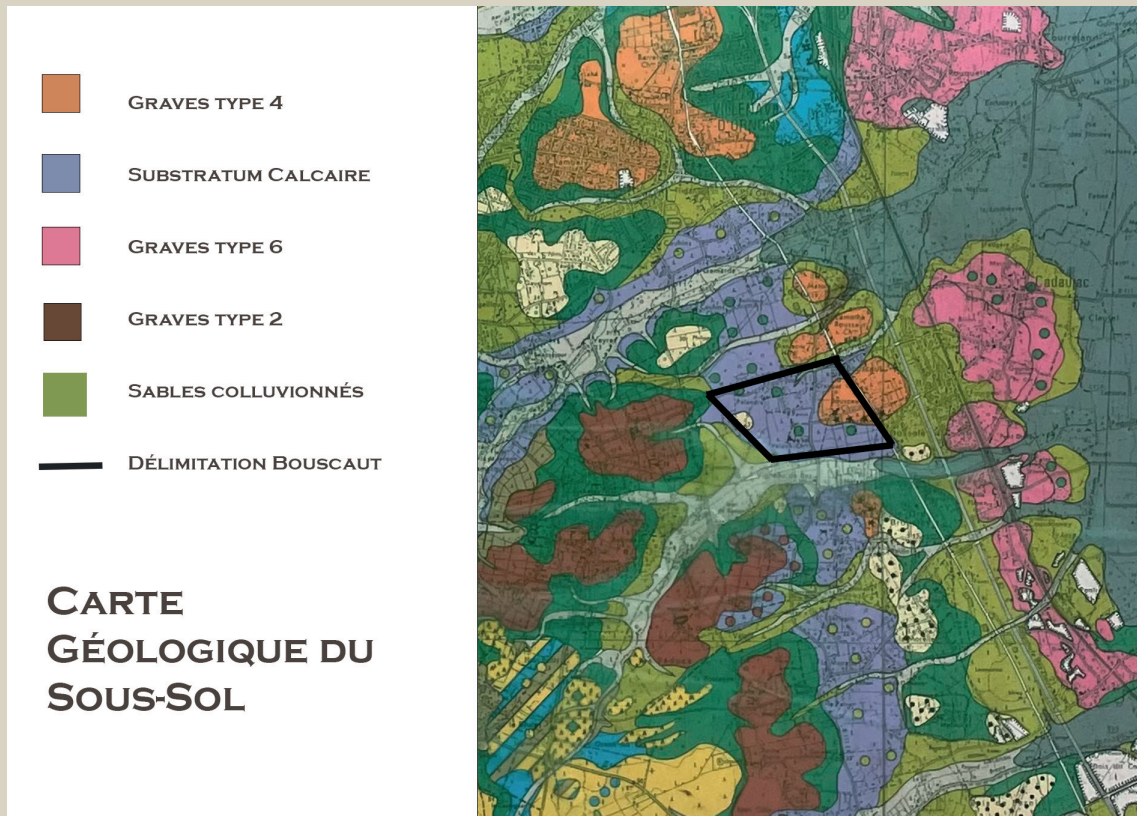
THE THIL PLOT OF SÉMILLON, PLANTED AT THE END OF THE 19TH CENTURY, IS A PARTICULARITY OF BOUSCAUT.

ITS GREAT CONCENTRATION AND FABULOUS LENGTH MAKE THE HEART OF THE FIRST WINE'S BLEND

TO PRESERVE BOUSCAUT'S CHARACTERISTICS, MASSAL SELECTION WAS PROCESSED FOR NEW SÉMILLON PLOTS.

THE SAUVIGNON BLANC, SLIGHTLY DOMINANT IN OUR BLEND, BRINGS BALANCE AND A BEAUTIFUL FRESHNESS, REVEALING ITSELF EARLIER THAN SÉMILLON.

## 2. SUBSOIL:



BOUSCAUT'S MAIN CHARACTERISTICS ARE HIGHLIGHTED ON THE MAP DRAWN BY P. BECHELER AND M.P VIALLET FOR THE CREATION OF THE PESSAC-LÉOGNAN APPELLATION IN 1987. BOUSCAUT'S VINEYARD OCCUPIES THE CENTER OF THE APPELLATION'S MOST SIGNIFICANT LIMESTONE DEPOSIT.

AT BOUSCAUT, LIMESTONE COMBINED WITH CLAY HELP PRESERVE ACIDITY, OFFERS THE OPPORTUNITY TO REACH OPTIMAL MATURITY AND DEVELOP MINERAL AROMAS.



### 3. OUR VINTAGE APPROACH:

2023 IS OUR FINAL YEAR UNDER CONVERSION TO ORGANIC PRODUCTION, THE WHITES RESISTED THE MAIN CHALLENGE OF THE VINTAGE : MILDEW PRESSURE. SAUVIGNON BLANC HARVESTS TOOK PLACE FROM AUGUST 25TH TO SEPTEMBER 9TH, WHILE SÉMILLON WAS HARVESTED FROM SEPTEMBER 5TH TO 13TH

HE ENCOURAGED US TO ASSERT BOUSCAUT'S STYLE BY SEARCHING FOR OPTIMUM GRAPE MATURITIES ON LIMESTONE, IN ORDER TO INTENSIFY MID-PALATE RICHNESS AND AMPLITUDE, WHILE MAINTAINING A BEAUTIFUL FRESHNESS FOR OPTIMAL BALANCE.

THE BLEND IS COMPOSED OF 41% SÉMILLON AND 59% SAUVIGNON BLANC, WITH 13.5% ALCOHOL CONTENT.

AGING ON LEES IS PROCESSED IN 400-LITER BARRELS, WITH ONE-THIRD NEW WOOD FOR 10 MONTHS, A SMALL PART OF IT BEING AGED IN AMPHORAE TO ENHANCE TENSION AND BALANCE.



#### 4. NEW PACKAGING:



THE 19TH-CENTURY LABEL OF BOUSCAUT AND ITS CURRENT VERSION

19TH-CENTURY LABEL, AS WELL AS ITS CURRENT MODERNIZED VERSION, REFLECT ABSOLUTE AND TIMELESS ELEGANCE, SUITABLE FOR THE GRAND WINE. THE MODERNIZED VERSION WAS ADOPTED FROM THE 2022 VINTAGE, REFLECTING THE IMAGE OF A FAMILY-OWNED ESTATE, COMBINING TRADITION AND MODERNITY.

#### VIDEO PRESENTATION OF BOUSCAUT

[HTTPS://VIMEO.COM/911103886?SHARE=COPY](https://vimeo.com/911103886?share=copy)



SOPHIE, LAURENT AND ARMAND COGOMBLES-LURTON