



2020

## MAISON BLANCHE BORDEAUX ROUGE



### WINE DATA

#### Producer

Maison Bouey

#### Region

AOC Bordeaux

#### Country

France

---

### Wine Composition

85% Merlot

15% Cabernet

Sauvignon

#### Alcohol

13.5 %

#### Total Acidity

3.43 g/l

#### Residual Sugar

0.51 g/l

#### pH

3.70

### DESCRIPTION

This delicate and suave wine offers a sustained ruby color with pretty purple reflections. Aromas of ripe black fruits (blackcurrant and blackberry). On the palate, the supple and silky tannins offer finesse and complexity to this wine. The finish is balanced, with an interesting aromatic persistence.

### WINEMAKER NOTES

The 2020 vintage enjoyed excellent conditions for making exceptional wines of very high quality. The Bordeaux Red appellation covers the whole of the Bordeaux vineyard, a very large geographical area with a great diversity of soils and terroirs, where the following varieties are found: Cabernet Sauvignon, Cabernet Franc, Carmenere, Merlot, and Petite Verdot. An oceanic climate preserves the vines in winter, with mild temperatures, temperate summers, and average rainfall, spread throughout the year.

The harvests are conducted mechanically, with hand-sorting and destemming. After crushing, the juice is poured into stainless steel vats and Malolactic fermentation begins (either spontaneously, or by introduction of yeast from another vat that has already completed it). Ageing also takes place in these vats, followed by a few months bottle-aging.

### INTERESTING FACT

Carefully selected by Patrick Bouey, owner of Chateau Maison Blanche, with Pierre-Oliver Larrieu, Estate Manager. This wine is certified HVE level 3, in an approach that favors the resources and mechanisms of nature, reducing the pressure on soil, water, land and biodiversity.

### SERVING HINTS

Suggested serving temperature 57.2 – 59 F (14-15 C). Ideal as an aperitif. Also excellent with pork chops, grilled eggplant, and for sweet and sour lovers – a duck breast with blackcurrant berry sauce.