

2019 CHATEAU LA FRANCE DELHOMME



WINE DATA Producer

Maison Bouey

Region Medoc Cru Bourgeois

> Country France

Wine Composition 90% Merlot 10% Cabernet Franc Alcohol 14 %

DESCRIPTION

The nose offers soft power with notes of blackberries, red fruit, and warm spices. Flavors of juicy blackberries and raspberries follow on the palate, balanced by racy minerality, hints of clove and licorice. The tannins are soft on the finish.

WINEMAKER NOTES

The wine comes from approximately 8.5 hectares on the limestone plateau of Blaignan, and 1.5 hectares on the calcareous ridge of Ordonnac, with a unique parcel of vines from 1926 among the 30 year-old vineyards. They are within Saint Yzans de Medoc, the village where the Bouey and Delhomme families have their roots. vineyards follow Sustainable Farming practices. The two plots are mechanically tilled and weeded, hand-harvested and then fermented separately at 28°C, with a strong extraction of color via traditional punching down. After a maceration, the wine is transferred to French Oak barrels (1/3 new barrels, 1/3 first use, 1/3 second use) for 12 months ageing.

INTERESTING FACT

The historical heritage of the property is rich in symbolism, with an Eighteenth Century tower that is a Historic Landmark. Patrick Bouey named the property Chateau La France as a tribute to his family's winemaking history.

SERVING HINTS

Roast beef, pork or lamb, and hard cheeses pair well with the 2019 vintage.