



# 2018 CHATEAU LA FRANCE DELHOMME



## WINE DATA

### Producer

Maison Bouey

### Region

Medoc Cru Bourgeois

### Country

France

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### Wine Composition

90% Merlot  
10% Cabernet Franc

### Alcohol

15 %

### Total Acidity

3.87 G/L

### Residual Sugar

0.4 G/L

### pH

3.51

## DESCRIPTION

The deep garnet-purple colors of the 2018 vintage are immediately eye-catching. The nose offers up aromas of black plums, fresh blackcurrants and mulberries, plus hints of tobacco, wild sage and Sichuan pepper. Full-bodied, rich and laden with expressive black fruits, it has a firm, grainy texture and lovely freshness, finishing with an herbal lift.

## 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. Both 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 long 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 2018 vintage.