## FAMILLE BOUEY CUVÉE 58 2020

## AOC Bordeaux, France





**TASTING NOTES:** This wine offers a clear and brilliant garnet color. The nose is marked by fresh fruits, red currant, cherry and blackberry. On the palate, it is ample, supported by supple and silky tannins without any astringency. It ends with a long, fresh finish.

**VITICULTURE:** The Bordeaux Appellation encompasses the whole of Famille Bouey's vineyard, a very large geographical area with a great diversity of soils and terroirs where Cabernet Sauvignon, Cabernet Franc, Carménère, Merlot, and Petite Verdot are grown. The oceanic climate preserves the vines in winter with mild temperatures, while average rainfall is spread throughout the year.

**VINIFICATION:** The harvest was conducted mechanically, followed by traditional fermentation and winemaking. The wine then matures in French Oak vats in order to preserve, as much as possible, the fresh and fruity aromas and flavors.

**INTERESTING FACT:** The number 58 is a nod to 1958, the year in which Roger Bouey founded Famille Bouey.

**FAMILY:** The Bouey family has been in the Médoc region of Bordeaux for over 200 years. But they are not vineyard owners, rather, vineyard caretakers, tending to the vines of their seven chateaux in a way that preserves them for future generations. They've operated this way for years and show no signs of altering their approach. The resultant wine and health of the vines speak for themselves. In fact, they are one of the last family-owned wine trading companies left in Bordeaux.

Respect for the environment is just as important to Famille Bouey as the respect for heritage and crafting delicious wines. All seven of the Famille Bouey estates are farmed to ISO 140001 standards and have obtained the High Environmental Value (HVE) label, which is the most highly regarded and rigorous label given to farms and agriculture. Sulfites are kept to a minimum in the wine and no chemicals are used to treat, feed or tend to the vines. Vineyard biodiversity is honored and encouraged.

PRODUCER: Famille Bouey ALCOHOL: 14.5%

REGION: AOC Bordeaux, France TOTAL ACIDITY: 3.04 G/L

GRAPE(S): 80% Merlot, 20% Cabernet Sauvignon RESIDUAL SUGAR: 0.8 G/L

**SKU:** MBC58207 pH: 3.63

QUINTESSENTIAL