





CULTIVATING THE FUTURE OF BORDEAUX

Our family has long been rooted deeply in the Médoc, where Aquitaine tapers out between the Atlantic and the Gironde Estuary. The Bouey Family has tended vines since 1821 - tended, not merely owned. Like any other priceless heirloom, we are merely keeping the vines fruitful and alive for the generations to come.

In this way, the family's core values of careful vine -growing and skillful wine-making have been preserved and handed down along the line. These values are as relevant today as they ever have been, and we understand the importance of creating wine in harmony with nature. We strive to protect and nurture the earth and our biodiversity, preserving our ancestral skills while extracting the best from new technology.

We believe in creating and spreading our passion for Bordeaux wines around the world, laying the foundations for the next generation to do the same. This next generation must retain this ethos and identity while forging closer bonds to our land, our values and the people closest to us. Indeed, we strive to do the same on a daily basis, sharing this same aspiration with the hundred-strong team at Maison Bouey.



SIX UNIQUE TERROIRS, THE REAS TREASURE IN OUR CHATEAUX

Since they first began planting in the Médoc two hundred years ago, the Bouey Family has been justifiably proud of their exceptional vine-growing land and the exceptional estates that work them.

The Bouey Family and Stéphane Derenoncourt work together on these six Château estates and apply methods whose focus is the earth itself. They know that the type of soil and sub-soil below that will determine how the vine grows and the wine develops.

Here in the Médoc, Cabernet Sauvignon and Merlot are by far the dominant grape varieties, with the occasional plot of Petit Verdot and Cot, otherwise known as Malbec.

Each Château, and sometimes each individual plot, has its own unique proportion of chalk, sand, clay, silt and gravel in its soil.

The sheer variety of soil types, both at the surface and deeper underneath, will have a direct impact on how quickly the earth warms up in spring, how much water it can retain, the nourishment it affords the vine, the soil acidity and even the micro-climate around that particular plot. Moreover, it will govern how the grapes ripen and their composition, from their aromatic diversity to the quality and quantity of their tannins.



The Family History



TWO CENTURIES OF BOUEY FAMILY HISTORY

In 1821, Jean Bouey bought the family's first vines in the heart of the Médoc.

His descendants, running down through the Bouey and Delhomme lines, would branch out into every part of the vine-growing business and take positions in some of the most prestigious estates in the Médoc.

The 20th century was a turning point for the Bouey Family. Roger Bouey's life spanned the entire century (from 1901-2000), and his lasting legacy was the merchant company he founded with his sons, Serge and André. In 1958, Maison Bouey was born.

Maison Bouey is now one of the last independent, family-owned wine trading companies left in Bordeaux. The sole shareholders are Patrick and Jacques Bouey, ensuring the family retains total control.

All this helps guarantee our clients and partners a strong, close relationship with a fully independent company.



Meet the Winemaker



PRESERVING THE BOUEY FAMILY IDENTITY WITH STEPHANE DERENONCOURT

The Financial Times has described Stéphane Derenoncourt as: “Unquestionably one of the rising stars among international winemakers”.

Back in 2007, Patrick and Jacques Bouey embarked on a long and fruitful partnership - not to mention friendship - with Stéphane Derenoncourt. Supported by his young associates, this master winemaker and grower oversees the vines and wines of the family’s seven estates and produces two exclusive collections for Maison Bouey.

His approach focuses on expressing a true sense of place, harnessing the power of the fruit and preserving a natural environment which he allows to flourish. The wines he crafts for the Bouey Family are exquisite, modern, elegant and sensual - in sharp contrast to the many over-extracted and wood-heavy wines made to please overseas critics.



Our Vision



HEALTHY WINES NEED HEALTHY SOIL

Among the first commitments enshrined in our environmental management system (EMS), we raised all seven of the Bouey Family estates to ISO 14001 standard and obtained the HVE environmental label in 2018 - the highest such level available to farms and agriculture.

We no longer use any artificial chemicals to treat, feed or tend our vines. This has allowed biodiversity to come roaring back to our vineyards: our soil is fertile once more, a variety of wild flowers and vegetables have returned, and birds are once again flocking to our surrounding woodland.

We are now firmly committed to keeping additional sulfites out of our wines, and have even launched a range of HVE3 organic and vegan wines for our more dedicated consumers.

BORDEAUX

IN HOMAGE TO OUR FAMILY

When the Bouey Family first purchased the estate, they renamed it “Château La France Delhomme” in honor of one of their ancestors. The historical heritage of the property is rich in symbols and landmarks, with the historical name “Chateau de France” and its 18th Century tower, a French Historical Monument Patrimony. The wines produced here owe their distinct character to vineyards planted overwhelmingly with Merlot (90%), and to its sandy and chalky soil.

This may not sound unusual, but it is a rare soil type indeed: the sand in the soil was actually carried in by winds from the West. Aeolian sand, as it is known, is extremely rare in the Gironde. When incorporated into the soil, it reduces its capacity to retain water and allows it to warm up faster in the spring, bringing the vines’ natural cycle forward in relation to their neighbors. It is this sand that ensures that the vines here bud and fruit earlier than on any other Bouey Family estate. These vines produce a wine which is completely unique, bursting with red berries, blackcurrants and plums, and matured to develop spice notes.

A HISTORIC CHATEAU, WHERE CRU BOURGEOIS BECOMES CONTEMPORARY MEDOC

With Merlot, Cabernet Sauvignon and Cabernet Franc planted on soils rich in clay and lime, Chateau Maison Blanche is very much a classic Medoc estate. It is the family’s oldest Chateau, and all of the vines planted here have long since reached maturity.

These old vines bring character and density to the wine, without losing either the velvet on the palate or the soft finish. With their deep roots and access to low-lying water, these vines are less affected by changes in the weather throughout the year.

With no more than 7000 bottles produced each year, only wines from carefully selected plots are blended to craft a true reflection of Chateau Maison Blanche. This wine is made predominantly from Merlot, with a supporting cast of Cabernet Franc and Cabernet Sauvignon. The estate’s plots are harvested and fermented individually, and only blended after 18 months aging in oak. The Bouey Family takes a very hands-off approach, leaving nature to do her job and merely guiding the wine as it approaches maturity.

INSPIRED BY PANTONE

It’s easy to overlook a wine’s color in favor of its aromas or complexity on the palate, but you really can capture the very essence of a particular vintage at first sight. They say that first impressions count, and this is especially true with wine. So why not let the wines’ true colors shine? Indulge all of your senses with our Colors collection.



“Famille” is the French word for Family



Quintessential Wines

Quintessential Wines



2018
CHATEAU LA FRANCE
DELHOMME



WINE DATA

Producer
Maison Bouey

Region
Medoc Cru Bourgeois

Country
France

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 Château 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.



2020 FAMILLE BOUEY COLORS 721



WINE DATA

Producer

Maison Bouey

Region

AOC Bordeaux

Country

France

Wine Composition

100 % Merlot

Alcohol

12.5 %

Total Acidity

4.05 g/l

Residual Sugar

0.2 g/l

pH

3.43

DESCRIPTION

The 2020 vintage is a medium shade of orange, with an intense nose full of strawberry, raspberry and vine peach, as well as flowers, and a touch of orange blossom. On the palate, the wine is balanced and lively, with fresh fruit flavors and pronounced aromatic persistence.

WINEMAKER NOTES

Maison Bouey's Merlot vineyards are within the Bordeaux Red Appellation, a very large geographical area with a great diversity of soils and terroirs.

2020 was an interesting vintage for Bordeaux's vineyards, with a beautiful summer that allowed for good maturity and perfect conditions for the harvest. A combination of modern and traditional winemaking techniques were employed, with the wine fermented in stainless steel vats to preserve the fruit characters.

INTERESTING FACT

Pantone, the most famous colorists in the world, began their first and only partnership in the wine industry with Maison Bouey. This unique co-branding encourages the buyer to choose Famille Bouey's Rose based on its color (in the case of the 2020 vintage, it is Pantone 721).

SERVING HINTS

Ideal as an aperitif, this wine is also excellent with grilled veal, salmon temaki, or feta cheese and cherry tomato tart. For dessert, it pairs well with a peach and pomegranate Pavlova.



2019 FAMILLE BOUEY LES PARCELLES NO.8

WINE DATA

Producer

Maison Bouey

Region

AOC Bordeaux

Country

France

Wine Composition

80 % Merlot

20% Cabernet Franc

Alcohol

13 %

Total Acidity

2.74 g/l

Residual Sugar

0.29 g/l

pH

3.80

DESCRIPTION

The intense red color of Les Parcelles No. 8 sparkles with flashes of purple. The nose offers up aromas of fresh fruit and the well-balanced palate gracefully melds the fruit with rounded, silky tannins. This wine has an essential elegance from first sip to the lingering finish.

WINEMAKER NOTES

The strength of Bordeaux's wine country is the sheer diversity of its soil. The mild climate, bountiful sunshine and nearby ocean and waterways have all combined to make Bordeaux a giant among wine regions. With their winemaker, Stephane Derenoncourt, the Bouey family has selected 27 single vineyard "parcelles" (plots in French) with a variety of soil types; clay for body, gravel for finesse and chalky limestone for aromatic complexity. These wines are made in collaboration with the growers themselves, and are then blended to create a Merlot of supreme elegance and sensuality.

Once the grapes are hand-harvested at each plot, they undergo an initial fermentation in either concrete or steel vats that are kept at a steady 28°C, followed by 20 days maceration. The must is pumped over, then racked and returned to the vats to extract color and tannins, followed by a series of tastings to decide the perfect moment to rack off the wine. After six months' maturing in vats and oak barrels, the final wines are blended into one stunning Merlot.

SERVING HINTS

Ideal as an aperitif, served lightly chilled, this wine is a great accompaniment to roasted chicken, roast beef with sauteed mushrooms, grilled port or lamb chops, and all kinds of blue cheeses.





2019 FAMILLE BOUEY CUVÉE 58



WINE DATA

Producer

Maison Bouey

Region

AOC Bordeaux

Country

France

Wine Composition

80 % Merlot

20 % Cabernet Sauvignon

Alcohol

14.5 %

Total Acidity

3.04 g/l

Residual Sugar

0.81 g/l

pH

3.63

DESCRIPTION

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.

WINEMAKER NOTES

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

2019 brought together the best conditions in the region for an exceptional, high-quality vintage. 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 taste.

INTERESTING FACT

The number 58 is a nod to 1958, the year in which Roger Bouey founded Maison Bouey. This marked a turning point for the Bouey Family. This highly symbolic wine could not be made anywhere but in the magnificent vineyards of Bordeaux, where the family first planted its vines, and where they have thrived.

SERVING HINTS

Pairs well with sharp cheeses, as well as red meats and grilled vegetables.



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.



2021 MAISON BLANCHE BORDEAUX BLANC



DATA

Producer

Maison Bouey

Region

AOC Bordeaux

Country

France

Wine Composition

100% Sauvignon

Blanc

Alcohol

12 %

Total Acidity

0.25 g/l

Residual Sugar

0.29 g/l

pH

3.21

DESCRIPTION

With its bright pale yellow dress; the nose is delicate and reveals the aromas of Sauvignon. The palate is full and well balanced with a hint of acidity giving it a great freshness.

WINEMAKER NOTES

2021 enjoyed excellent conditions for making exceptional wines of very high quality. The Bordeaux White appellation covers the whole of the Bordeaux vineyard, a very large geographical area with a great diversity of soils and terroirs. 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-ageing.

INTERESTING FACT

The vineyards are 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

Ideal as an aperitif, Maison Blanche is also excellent with oyster, crab cakes, Thai chicken curry, ceviche, fish tacos with crunchy cabbage and coleslaw, creamy pasta with parmigiana reggiano.



IGP Atlantique



CUVEE 11 & CUVEE 20

Two dark and brooding red wines, whose fruit and freshness come together to honor two major events in the history of the Bouey Family. Firstly it would be inadmissible not to mention the first 11 hectares of vines acquired by Jean Bouey in 1821. They are after all, the genesis of this particular story. And secondly, La Cuvée 20 is acknowledgement of a more contemporary event but no less important: the arrival of the fourth generation of the Bouey Family. Yann Bouey joined his father and his uncle in the family business in 2020 and thus he weaves his own intricacies into the tapestry of Bouey family narrative.

OH LA VACHE! French slang, loosely translated as “Holy Cow”

“Oh La Vache! ”, an eco-responsible wine produced with the utmost respect for biodiversity and the values surrounding durable development, certified High Environment Value – Level 3.

This wine, with its recycled and refined glass, with its label produced from cane sugar fibers, and with its cork coming exclusively from sustainable forests, is made to be recycled once it has been enjoyed. The future of our planet is being written today, one bottle at a time.

**OH LA
VACHE !**





2019 FAMILLE BOUEY CUVEE 11

WINE DATA

Producer
Maison Bouey

Region
IGP Atlantique

Country
France

Wine Composition

100% Merlot

Alcohol
13.5 %

Total Acidity
3.10 g/l

Residual Sugar
0.73 g/l

pH
3.60

DESCRIPTION

This wine offers an intense and brilliant garnet color. Expressive aromas of black cherry, plum and spice fill the nose while the palate boasts ample structure and fine tannins. Its aromatic persistence makes for an arresting finale.

WINEMAKER NOTES

L'Atlantique is a large wine appellation that encompasses Bordeaux (Medoc, Graves, Entre-deux-Mers, Sauternes, Libourne, Blayebourg, Grande Champagne, Petite Champagne, Borderie, Fins Bois, Bons Bois and Bois Ordinaire) and Southwest Cognac. Maison Bouey's vineyards are located in Medoc, the heart of the region.

2019 brought together the best conditions for an exceptional, high-quality vintage. Traditional and modern winemaking techniques were employed, and the wine was aged in French Oak vats in order to preserve, as much as possible, the fresh and fruity aromas.

INTERESTING FACT

In 1821, Jean Bouey acquired his first eleven hectares that will be completed over the generations to constitute the current Famille Bouey's 70 hectares. Cuvee 11 pays tribute to the origins of this great family adventure.

SERVING HINTS

Suggested serving temperature 59°F (15 to 16°C). Pairs well with Osso Buco and mushroom risotto, blue or aged cheddar cheeses, and chocolate desserts.





2020 FAMILLE BOUEY CUVÉE 20



WINE DATA

Producer
Maison Bouey

Region
IGP Atlantique

Country
France

Wine Composition
100 % Cabernet Sauvignon

Alcohol
13.5 %

Total Acidity
2.93 g/l

Residual Sugar
0.31 g/l

pH
3.61

DESCRIPTION

This wine offers an impressive deep ruby color with purple highlights. The powerful nose has aromas of blackcurrant, fresh red fruits, and spicy notes. It carries through to the palate, where the fruit is met by fresh aromatics, in a long, lingering finish.

WINEMAKER NOTES

L'Atlantique is a large wine appellation that encompasses Bordeaux (Medoc, Graves, Entre-deux-Mers, Sauternes, Libourne, Blayebourg, Grande Champagne, Petite Champagne, Borderie, Fins Bois, Bons Bois and Bois Ordinaire) and Southwest Cognac. Maison Bouey's vineyards are located in Medoc, the heart of the region.

2020 was an ideal year for Cabernet Sauvignon, providing the best growing conditions for an exceptional, high-quality vintage. Traditional and modern winemaking techniques were employed, and the wine was aged in French Oak vats in order to preserve, as much as possible, the fresh and fruity aromas.

INTERESTING FACT

La Cuvée 20 acknowledges the arrival of the fourth generation of the Bouey family. Yann Bouey joined his father, Patrick, and uncle Jacques in the family business in 2020.

SERVING HINTS

This wine pairs well with duck, mushrooms with garlic and parsley, or with sharp, tangy cheeses.



2020
MAISON BOUEY
OH LA VACHE! ROUGE



WINE DATA

Producer
Maison Bouey

Region
IGP Atlantique

Country
France

Wine Composition

85% Merlot
15% Cabernet
Sauvignon

Alcohol
13.5 %

Total Acidity
3.32 g/l

Residual Sugar
0.33 g/l

pH
3.60

DESCRIPTION

This easy-drinking wine has a brilliant ruby-red color, with purple reflections. Aromas of ripe strawberries, blackberries and Morello cherries fill the glass. The palate is well-balanced, with supple and velvety tannins and copious red fruit.

WINEMAKER NOTES

L'Atlantique is a wine appellation that encompasses Bordeaux, Southwest Cognac and, more precisely, the regions of Medoc, Graves, Entre-deux-mers, Sauternes, Libourne, Blaye-bourg, Grande Champagne, Petite Champagne, Borderie, Fins Bois, Bons Bois and Bois Ordinaire.

The 2020 vintage brought together the best conditions for an exceptional, high-quality wine. Both traditional and modern winemaking techniques were employed, with the wine aged in French Oak vats in order to preserve, as much as possible, the fresh and fruity aromas.

INTERESTING FACT

Bordeaux winemakers since 1821, the Famille Bouey are very proud of the eco-responsible "Oh La Vache!" wine, that is produced with the utmost respect to biodiversity. Certified High Environment Value (HEV) Level 3, the wine is bottled in recycled and refined glass, its label is produced from cane sugar fibres, and its cork comes from sustainable forests. This wine is made to be enjoyed...and then returned to the terroir.

SERVING HINTS

This wine pairs well with dishes like eggplant parmesan or pulled-pork sliders.





