

J. BOUCHON

CARMÉNÈRE / SYRAH

TASTING NOTES

Dark and deep color with purplish notes.
It has some cassis notes with fresh fruits and dark chocolate aromas, combined with spicy notes like black and green pepper.

Well balanced, with the fruitiness of Syrah grapes and spicy notes of Carmenere, having a good body and making it easy to combine with any food.

Temperature: 16-18°C.

VINTAGE AND VINIFICATION

HARVEST : Was carried out manually in plastic bins of approximately 400 Kg.

FERMENTATION : The process took place in stainless steel tanks at temperatures which varied between 27°C and 28°C for a period of 10 days. It was then left to macerate for ten additional days, in order to extract body and aroma.

DESCRIPTION

VALLEY : Maule
BLEND : 60% Carménère | 40% Syrah.

