

# J. BOUCHON

## CABERNET SAUVIGNON

### TASTING NOTES

Our Cabernet Sauvignon is a dark red colour and has a fruity nose. The mouth reveals an elegant note of oak and smooth, well-structured tannins.

J.Bouchon Reserva Cabernet Sauvignon pairs well with fatty or bone-in meat, mature cheese and flavourful charcuterie.

Temperature: Autumn/Winter: 16°C (61°F). Spring/Summer: 13°C (55°F).

### VINTAGE AND VINIFICATION

#### HARVEST

: The grapes were hand-harvested into 350-kilo bins. Following cluster selection and destemming, 40% of the grapes underwent a maceration for 48 hours.

#### FERMENTATION

: The alcoholic fermentation took place for 7-10 days in stainless steel vats at an initial temperature of 18°C-20°C (64°F-68°F), rising to 28°C-30°C (82°F-86°F).

#### AGEING

: Once the malolactic fermentation was complete, 70% of the wine aged for 9 months in second- and third-use French oak barrels. The remaining 30% was aged in stainless steel tanks to retain the fresh fruity component

### DESCRIPTION

VALLEY : Maule  
BLEND : 100% Cabernet Sauvignon

