

J. BOUCHON

MALBEC

TASTING NOTES

This wine is an intense, deep ruby colour and has black cherry aromas with notes of tobacco and leather. This is a very fruity wine with smooth, pleasant tannins and a long finish.

It is delicious with anything cooked on the barbecue, mature cheese and sweet and sour sauces. It also pairs well with casseroles and dishes with herbs.

Serving temperature: 16°C-18°C.

HARVEST AND VINIFICATION

HARVEST: Manually, into plastic 350-kg bins.

FERMENTATION: The fermentation took place in stainless steel tanks with automatic temperature control. The post-fermentative maceration took an average of 10 days.

AGEING: 70% of the wine was aged in second- and third-use French, American and Hungarian oak barrels for an average of 9 months, during which time the malolactic fermentation also took place. The remaining 30% was aged in stainless steel tanks to contribute a fruity component to the wine.

DESCRIPTION:

APPELLATION: Maule
VARIETY: 100% Malbec

