



Château Bouscaut 2020

AOC Pessac-Léognan, Cru Classé de Graves, Bordeaux, France



PRESENTATION

Located in Cadaujac, south of Bordeaux, Château Bouscaut has been classified as a Cru Classé of Graves in red and white since 1953. Renowned since the 17th century, the property is now run by Sophie Lurton and Laurent Cogombles, accompanied by their son Armand.

THE VINTAGE

The very sunny summer favored a beautiful ripening of the grapes. In September, this sunshine, interrupted by a rainy day on September 20, gave the grapes time to continue their ripening without stress. The cool nights and hot days favored aromatic and phenolic concentration. Hail episodes that occurred in some places did not affect Bouscaut. The clay soil on limestone was able to redistribute this water during the summer drought. In red wines, the small berries with thick and ripe skin, mature seeds, have very elegant and fresh round tannins.

TERROIR

The terroir of Bouscaut is essentially composed of clay-gravelly soils, on a limestone base. The predominantly clay-limestone component of Bouscaut's soils gives our white wines a beautiful silky texture as well as a very aromatic character in both sémillon and sauvignon. This terroir also produces white wines with great aging potential evolving towards notes of flowers, dried fruit, and a smoky character. These same soils also produce excellent red wines: they are particularly suited to merlot. The wines that come from them are very colorful and quite tannic, particularly rich and powerful.

WINEMAKING

Once the alcoholic fermentation is completed, some selected plots undergo their malolactic fermentation in barrels, while others remain in tanks. The blending (combination of plots to compose each wine of the property) is carried out at the beginning of the year by the owners, the cellar master, and the consulting oenologist (the head of farming obviously also participates).

AGEING

Aging 14 months in new oak barrels at 40%.

VARIETALS

Merlot 61%, Cabernet-sauvignon 33%,
Malbec 6%

TECHNICAL DATA

Yield: 30 hL/ha
Age of vines: 35 years old

TASTING

Very nice nose that combines red and black fruits with a very elegant woody note. It is round and warm, with a comfortable texture. One can feel the power, the freshness, and the fruit! Everything one expects from a Pessac-Léognan, with smooth tannins and a fresh finish." - Le Figaro.

REVIEWS AND AWARDS

JEB DUNNUCK 95
Jeb Dunnuck



JAMES SUCKLING.COM

93
James Suckling

Decanter

93
Decanter

Robert Parker
WINE ADVOCATE

90-92
Wine Advocate

Wine Spectator

91
Wine Spectator

