

CHÂTEAU

**CLOS**  
DE  
**BOÛARD**

MONTAGNE  
SAINT-ÉMILION

CORALIE DE BOÛARD

2017

CHÂTEAU  
**CLOS**  
DE  
**BOÛARD**



The wine has a beautiful deep and dense color, the nose is intense on the fresh ripe fruits (strawberry and cherry), notes of smoke, sweet spices and an elegant floral character. A gourmand wine, charming and harmonious with rich and silky tannins. The finish is intense, long and fresh. Accessible in its youth thanks to its balance, the precision of its tannins and its tension, this vintage has a great potential of custody for the most patients.



**DAME**  
DE  
**BOÛARD**



Another expression of the terroir of Clos de Bouard. This wine has aromas of ripe fruit, roasted herbs and notes of sweet spices. Its velvety tannins, its fruity side and its nice volume in the mouth gives it a hedonistic character and immediately accessible...





CHÂTEAU  
**CLOS**  
DE  
**BOÜARD**

Château Clos de Boüard has 30 hectares (74 acres) of well-oriented land in the former village of Parsac, which was historically reputed for the abundance and quality of its exceptional clay- limestone terroirs. The property lies close to the Saint-Émilion Grands Crus Classés and other top quality estates, such as Fombrauge, Laroque, Rocheyron, Croix de Labrie, Château Louis, Fleur Cardinale, Valandraud and Troplong Mondot. It boasts an enviably biodiverse eco-system and a large number of old vines. The vineyard is currently being restructured with the aim of making top quality velvety wines with silky tannins that lend free expression to their fruit, and are as elegant, tasty and fresh as they can possibly be; wines that epitomise the family skills and know-how.



**DAME**  
DE  
**BOÜARD**

Dame de Boüard is the second wine of Château Clos de Boüard. Another expression of Clos de Boüard. This wine has aromas of ripe fruit, roasted herbs and notes of sweet spices. Its velvety tannins, its fruity side and its nice volume in the mouth gives it a hedonistic character and immediately accessible.

### **THE UNEXPECTED 2017 VINTAGE!**

After waking up early, this vintage ended with a harvest that was spread over several weeks, starting with the Merlot in September, which displayed lovely balance and freshness, in line with what drinkers tend to like at the moment. The Merlot juice was packed with red fruit and had nice acidity to support the fresh aromas.

We had to wait until the second week in October for the Cabernet Franc to be fully ripe, followed by the Cabernet Sauvignon. The juice from these varieties was also lovely and fresh with nice acidity, hints of spice and wild berries. Extraction during winemaking was key for the balance of the finished wine. It was gentle to enhance the mouthfeel of the tannins and constitutes the basic identity of the vintage. The colours are lovely and deep, without being black, and are lively and intense. Above all, this vintage is all about palatability and flavoursome tastiness. The purity of the fruit has been protected by the weather and winemaking techniques adapted to meet its needs. For the estates, which were not heavily impacted by late frost that was likened to losing a limb by some, this vintage is another fine expression of Bordeaux wines. It highlights balance, purity, tannic structure, freshness and great palatability. The upper part of the Château Clos de Boüard vineyard, thanks to its location, was not affected by frost at all. Unfortunately, other plots were not spared, but intense work was put in throughout the summer to support the vines as well as possible and we were able to get the best we could from this terroir to make 2017 an unexpected vintage!



# DATA SHEET



**Vineyards :** 30 hectares (74 acres) of producing vines

**Appellation :** Montagne Saint-Emilion

**Soil type :** Clay-limestone

**Average age of the vines :** 40 years

**Grape varieties :** 19,6 hectares (48,5 acres) of Merlot

7,3 hectares (18,2 acres) of Cabernet Franc

2,6 hectares (6,4 acres) of Cabernet Sauvignon

**Yield :** 18 hectolitres per hectare

**Fruit selection :** manual with a Mistral sorting table  
and an optical eye machine

**Consultant Oenologist :** Hubert de Bouïard de Laforest

**Wine-Maker :** Coralie de Bouïard de Laforest

**Winemaking steps :** Prefermentation soak at 7.5 to 10°C (46 to 50°F)

Alcoholic fermentation

Maceration for 3 to 5 weeks

Malolactic fermentation in wood

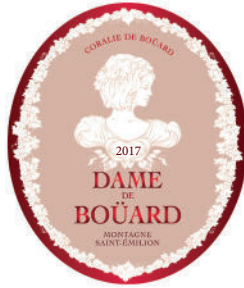
Fruit from individual plots is vinified separately using all these steps

**Ageing :** 18 to 24 months in barrels, half of which are new

**Blend :** 100% Merlot



# DATA SHEET



**Vineyards :** 30 hectares (74 acres) of producing vines

**Appellation :** Montagne Saint-Emilion

**Soil type :** Clay-limestone

**Average age of the vines :** 40 years

**Grape varieties :** 19,6 hectares (48,5 acres) of Merlot

7,3 hectares (18,2 acres) of Cabernet Franc

2,6 hectares (6,4 acres) of Cabernet Sauvignon

**Yield :** 18 hectolitres per hectare

**Fruit selection :** manual with a Mistral sorting table  
and an optical eye machine

**Consultant Oenologist :** Hubert de Bouïard de Laforest

**Wine-Maker :** Coralie de Bouïard de Laforest

**Winemaking steps :** Prefermentation soak at 7.5 to 10°C (46 to 50°F)

Alcoholic fermentation

Maceration for 3 to 5 weeks

Malolactic fermentation in wood

Fruit from individual plots is vinified separately using all these steps

**Ageing :** 10 to 14 months, 30% in new barrels

**Blend :** 100% Merlot



CHÂTEAU  
**CLOS**  
DE  
**BOÜARD**

10, route de Saint-Christophe - Lieu Dit musset  
33570 Montagne  
Tél : +33 (0)5 57 25 25 13  
[c.debouard@lafleurdebouard.com](mailto:c.debouard@lafleurdebouard.com)