

## Château Petit Bouquey 2012

St Emilion



This family estate has been entirely renovated these past years under the supervision of the owner Eric BORDRON (4<sup>th</sup> generation). This passionate owner is well surrounded thanks to the advice of his oenologist Stéphane TOUTONDJI that has worked for many estates: Château Fonroque, Roquebrune etc. The value of this wine maker is the production of modern wines in agreement with the market, while respecting the vintage and the estate.

The cellar is small but it is very efficient thanks to the appropriate equipments for the elaboration of a great wine: modern stainless steel vats that allow plot fermentations. The harvest arrives directly by gravity in the vats preventing the use of pumps that bring air to the wine. The temperature is controlled during the fermentation so the grapes can express themselves at their best.

## **Bordeaux Tradition**

The merlot present at 87% in the wine has a major role in the final taste of the wine: the nose and the mouth are very fruity with intense red fruits but also undergrowth and spicy aromas. The wine is smooth, round and well balanced at the level of this exceptional vintage.

## Why buy this wine?

- Arrival of the harvest by gravity in order to preserve the grapes
- Very good value for money
- Renowned oenologist : Stéphane TOUTONDJI the rising star of Bordeaux

## **Tasting Notes**

Owner: Eric BORDRON Oenologist: Stéphane TOUTONDJI Surface: 7,7 ha Yields: 50hl/ha Average age of the vineyard: 30 years Soils: clay-limestone Color: red Grape varieties: 87% Merlot, 6% Cabernet Franc and 7% Cabernet sauvignon Temperature: 16°C

**Food match:** veal, duck, camembert, beef, mushrooms, meat cooked in sauce, lamb, stuffed eggplant, Italian bruschetta etc.