



White 2013

ABOUT THE HARVEST

The harvest for the white wines started on Tuesday 17th September 2013 in gorgeous sunshine. The Sauvignon Blancs were ripe and in excellent health. We continued on Friday 20th September and carried on the following days until the 26th September when we started to pick the Semillon which was in good condition. End of harvest on the morning of 7th October. The juice looked very promising and the fermentation in barrels was going well.

PRESS REVIEWS

Bettane & Desseauve: 93/100

Salin et très fin, belle énergie, beau style, long.

La Revue des Vins de France: 15-16/20

Opulent avec une part non négligeable de sémillon (40%). Complet et aromatique, long au coeur de bouche bien rempli. Les lots de sauvignon très acides sont compensés par le sémillon. De la personnalité.

Wine Enthusiast: 87/100

Get past the barnyard character and the wine shows fine fruits and some richness. It has good weight, finishing with a tight texture.

Decanter.com: 16,75/20

Fine fresh nose and fine slightly honeyed fruit precision, lift and length. Drink : 2015-2020. Steven Spurrier.

FACT SHEET

Château BOUSCAUT

Classed Growth in Graves

Appellation: Pessac-Léognan

Propriétaires: Sophie Lurton & Laurent Cogombles

Age of the vines: 35 years old

Terroir: clayey-calcareous and gravel

Blend:

Sauvignon Blanc 60%

Semillon 40%

Production

38 hl/ha

Alcohol

13%

Vinification

Fermentation and aging with stirring the lees in oak barrels (45% new oak)