



WHITE 2015

ABOUT THE HARVEST

At Château Bouscaut the harvest for white wines started on the 28th of August. 25 people picked the Sauvignon Blanc until the 9th September, then the Semillon between the 9th and 18th September. The potential alcohol oscillated at around 13°; total acidity at around 4 and the pH around 3,2. The Semillon was full-bodied and perfumed, while the Sauvignon Blanc showed powerful aromatic potential.

PRESS

Terre de Vins 16.5/20

Half Sauvignon, half Semillon for this beautifully made white wine, vinified by Sophie Lurton and Laurent Cogombles. An immediate floral freshness on the nose, hints of lime blossom and acacia here and there is followed by tight, unctuous texture right to the finish. It is already a very flattering wine for its young age.

Guide Hachette 2017 : 'We loved this!'

Le Point 14/14.5

Jean-Marc QUARIN 15,50/20

Gault et Millau : 17/20

Decanter 89/100

Touch of reduction on the nose – a sign that they are saving the best aromatics for the final drinker. This has a lovely shot of fresh citrus and apricot...

Wine World and videotape, Jeremy Williams tasted 7-6-16 92/100
[...]waxy style with full aromatics; classic Bouscaut; great body on the palate; worked and almost fat but I love the depth here and the texture.

The Wine Cellar Insider 90/100

Fresh lemons lime and grapefruit on the nose, medium bodied, with refreshing pomelo finish.

Vinum 16,50/20 (2017 to 2025)

Impressively succulent and fresh; immensely fruity with long mirabelle and gooseberry finish; interesting mix of ripeness and richness.

PRESS

Wine Spectator: 90/100

Wine advocate: 90/100

Wine Enthusiast (Roger Voss): 94/100

Weinwisser René Gabriel 17/20

Wine Chronicles: 90/100

Tim Atkin MW: 93/100

James Suckling.com 93/100

Beck: 90/100

Perrotti: 90/100

FACT SHEET

Château BOUSCAUT

Classed Growth of Graves

Appellation : Pessac-Léognan

Owners:

Sophie Lurton & Laurent Cogombles

Average age of the vines : 35 years

Terroir : clayey-calcareous and gravel

Composition:

Sauvignon Blanc 57 %

Semillon 43%

Yields

35 hl/ha

Alcohol

14°

Vinification

Fermentation and aging with batonnage in oak barrels (45% new)