



White 2016

ABOUT THE HARVEST

In spite of the intense heat of August, 2016 was a late vintage. The 6 months of rain that marked the beginning of the year were followed by 3 months of drought which caused vines on the lean soils to suffer, but which proved to have little effect on the vines planted in cooler soils like clay. We had perfect flowering and the bunches were well distributed. We had picking dates similar to those of 2010. The white vines from cooler soils benefitted from favourable conditions, producing generous and aromatic grapes with good balance between alcohol and freshness. The reds are elegant with powerful tannins, bearing the promise of good aging potential.

Sauvignon Blanc harvest: 5 – 21 September

Semillon harvest: 14 – 29 September

PRESS

L'Express (07/06/2017): 18/20 A bit reserved despite the aromas of white fruit. Fleshy on the palate, beautiful tension enveloped with volume for this white wine that is always an example of precision.

Terre de Vins 17/20: It's an exercise of style to taste in the middle of the oak phase, but the unctuousness really is there: preserved lemon, a hint of tropical notes and the generosity does not deter from the very mineral profile and the sapid finish.

Gault et Millau (Autumn 2017) : 16 – 17,5/20

Neil Martin: 90-92/100 The 2016 Bouscaut blanc has an attractive apricot blossom and citrus peel nose that is actually one of the most satisfying and charming dry white Bordeaux that I encountered during my tasting.

James Suckling.com : 93-94/100

Wine Enthusiast (Roger Voss): 93/100 Barrel sample. This is spicy and fruity, with tropical elements balanced by crisp lemon flavours in this ripe, opulent wine. The finish is bright and tight, with a strong mineral element.

Decanter.com : 92/100

JancisRobinson.com : 17/20 A big step up from the Graves blancs I have been tasting. Perfumed layer on top of a graceful cocktail of Sémillon and Sauvignon....Well assembled! Drink 2019-2025

PRESS

Tasted 100%blind : 90/100 Bright yellow colour with green hue. Elegant nose with restrained fruit, aromatic herbs, lemon zest and hints of citrus fruit. On the palate, well structured with medium bodied character but good length, crisp acidity, elegant citrus fruit in the aftertaste.

The Wine Advocate : 91/100

The Bouscaut 2016 Blanc opens with fresh lemons, lime leaves and green apples scents with wafts of chalk dust and white blossoms. Medium-bodied and crisp with a satiny texture, it has a long citrus-laced finish.

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

Blend:

Sauvignon Blanc 55 %

Semillon 45%

Yields

35 hl/ha

Alcohol

14%

Vinification

Fermentation and aging with batonnage in new oak barrels (40% new)