



2019

The Vintage

Frequent rain at the beginning of June were fortunately accompanied by fresh temperatures which ensured the protection of the vineyard against diseases. So, while the flower came under fresh and humid weather, a dramatic change mid-june set on summer. Fortunately, the very sunny weather was interrupted by two rainy periods at the end of July and beginning of August, which enabled the maturation to go on favourably. From the 21st of June to the 25th of July, the sun added sugar and phenolic potential to the berries.

We, at Château Bouscaut, harvested the whites between the 2nd and the 17th of September, while the reds were picked between the 18th of September and the 11th of October.

Sauvignon blancs are more delicate than in 2018 but are endowed with freshness while the Semillons are powerful and charming: we have a global production of 52 hl/ha.

Musts are rich and aromatic with tannin and anthocyanins potentials figuring among the higher of the last 20 vintages. The reds are made of very mature Cabernet Sauvignons where as the old Merlots unveil a good quality of tannins and significant quantities: the global production here is 45 hl/ha.



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