

J. BOUCHON CABERNET SAUVIGNON

 CATEGORY: Exceptional Cabs



Specific block selections blend together for a Cabernet that structurally speaks to the terroir complexity of Maule.

WINEMAKING DETAILS

VARIETAL: 100% Cabernet Sauvignon **PH:** 3.55
REGION: Maule **ALCOHOL:** 14
AVG. ELEVATION: 650 **SIZE:** 12/750ml
AVG. AGE OF VINES: 30 **UPC:** 835603002263

AGING: 70% in foudre and 30% in French oak barrels for 12 months.

TERROIR: Dry coastal area, 45 km from the Pacific Ocean. Ancient soil composed of granitic rocks with a high degree of decomposition, low clay content.

HARVEST DETAILS: Handpicked in boxes of 12 kg at the second week of March.

SUSTAINABILITY: J. Bouchon wines are 100% Certified Sustainable by the Wines of Chile Sustainability Code.

TASTING NOTES AND PAIRINGS

- Notes of black fruits like currant and red fruits like cherry.
- Soft and elegant tannins with great balance and length.
- Try with: all kind of red meat, with sauces or creamy cheese.



WINERY OVERVIEW

J. Bouchon is a 4th generation, family-owned winery and leads Chile's wine evolution by revitalizing ancient Pais vines in the Maule Valley to preserve their ancestral viticulture and transform Chile's modern wine chapter with a reach to the past.

The winemaking team focuses on extensive soil research in the vineyards to bring quality and a sense of place to their wines that are truly unique to Maule.

