



92 POINTS

Vinous, March 2023

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Tim Atkin,

VINTAGE 2022

VARIETAL COMPOSITION

100% País

AVG. VINEYARD ELEVATION

630 feet

J. BOUCHON

PAIS SALVAJE 2022

Never been touched by the human hand, these Pais vines grow wildly in the trees next to the vineyards. 100% organic, 100% dry-farmed, 100% wild.

WINERY BACKGROUND: Wine and Spirits "Top 100 Wineries of 2021"

Bouchon Family Wines began in the late 19th century when young viticulturist Emile Bouchon left Bordeaux, France for Chile. Today, Julio Bouchon and his children carry on their 4th generation family winemaking tradition in the Maule Valley. With their in-depth soil research and innovative winemaking, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

Each J. Bouchon wine is certified sustainable by the Wines of Chile Sustainability Code. The winery practices sustainable farming along with use of horse-plowed fields and dry farming to preserve their historic vineyards.

VINEYARD & WINEMAKING DETAILS: Pais Salvaje is 100% naturally-vinified using century-old winemaking techniques, including the use of the zaranda (a structure made of sticks to destem the grape clusters). The wine goes through 30% Carbonic Maceration, is fermented with natural yeast and remains unfiltered. There is no oak used in the wine to preserve the wine's authentic expression of terroir— the wild terroir – with honest flavors and aromas of the grape that are singular to this special place in Mingre.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Vibrant notes of red fruits, cherry, and wild strawberry with floral notes. Fresh on the palate with good balance and a long, rustic finish. Try it with barbeque and all types of sausage.

