

90+ POINTS The Wine Advocate, October 2018

VINTAGE 2016

VARIETAL COMPOSITION 100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION 650 feet

AVG. AGE OF VINES 27 years

ALCOHOL 13.5%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002263

J.BOUCHON

CABERNET SAUVIGNON 2016

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

WINERY BACKGROUND: 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 alongside terroir-specialist Pedro Parra, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

VINEYARD & WINEMAKING DETAILS: The 2015 J. Bouchon Block Series Cabernet Sauvignon comes from Mingre, a dry coastal area in the Maule Valley. It is aged for 12 months in French oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense bright ruby red. Aromas of red currant, cassis, jam, dried herbs, and coffee. The spice comes out on the palate with notes of cherry, currant, and a touch of vanilla. It is juicy and finishes with smooth tannins. A good match for grilled red meats such as a flank steak, barbequed beef, and creamy cheeses.



IMPORTED BY VINE CONNECTIONS



90 POINTS *Descorchados,*

VINTAGE 2016

VARIETAL COMPOSITION 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

AVG. VINEYARD ELEVATION 200 feet

AVG. AGE OF VINES 24 years

ALCOHOL 13.5%

CASES IMPORTED 1,500

SUGGESTED RETAIL PRICE \$15

UPC 835603002249

J.BOUCHON

CANTO NORTE 2016

Bordeaux-style blend that speaks to the Bouchon family's roots in France. Unoaked and fresh.

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VINEYARD & WINEMAKING DETAILS: Canto Norte is a tribute to the Bouchon family's French roots. It is primarily sourced from the family's Las Mercedes estate in the Maule Valley. The blend is aged in concrete tanks for 4 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Bordeaux-style blend that speaks to the Bouchon family's roots in France. Unoaked and fresh. We recommend enjoying this with game birds, casseroles, as well as mature and semi mature cheeses.



IMPORTED BY VINE CONNECTIONS



92 POINTS Descorchados, December 2019

VINTAGE 2018

VARIETAL COMPOSITION 100% Pais

AVG. VINEYARD ELEVATION 630 feet

AVG. AGE OF VINES 120 years

ALCOHOL 12%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$25

UPC 835603003185

J.BOUCHON

PAIS SALVAJE BLANCO 2018

Pais Salvaje blanco is a wine born from a second wild discovery within JBouchon's Pais 'jungle' vines. After their first harvest of Pais Salvaje in 2015, the 2016 harvest began and they realized that certain clusters of these wild vines were much lighter in color than others. They decided to harvest and vinify these lighter clusters separately and age the wine in an ancient tinaja (clay amphora) with native yeast with no filtration. Pais Salvaje blanco was born.

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91 POINTS Descorchados, December 2018

90 POINTS Wine Advocate, October 2018

VINTAGE 2018

VARIETAL COMPOSITION 100% Pais

AVG. VINEYARD ELEVATION 650 feet

AVG. AGE OF VINES 100 years

ALCOHOL 12.5%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$15

UPC 835603003222

J.BOUCHON

PAIS VIEJO 2018

Pais Viejo ('Old Pais') is a wine with history. Made with Pais grapes from over 100-year-old Gobelet vines planted in the dry-farmed, coastal region of Maule.

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VINEYARD & WINEMAKING DETAILS: These head-trained Pais vines are planted on very old soil of granitic, sandy loam formed by Chile's coastal mountains. Pais Viejo 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 grapes are hand harvested and fermented with native yeasts in concrete tanks to preserve the wine's authentic expression of terroir.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Bright cherry color. A very juicy, fresh, light and honest wine with aromas of strawberry, wildflowers and sour cherry. Pairs well with fish and pasta, however can also be used as an aperitif.



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92 POINTS *Descorchados, 2018*

VINTAGE 2018

VARIETAL COMPOSITION 50% Carmenere, 25% Carignan, 25% Pais

AVG. VINEYARD ELEVATION 630 feet

AVG. AGE OF VINES 46 years

ALCOHOL 13.1%

CASES IMPORTED 1,500

SUGGESTED RETAIL PRICE \$15

UPC 835603002256

J.BOUCHON

CANTO SUR 2018

A blend that echoes Chile's historic and signature varietals, blending Carmenere, Carignan and old vine Pais.

WINERY BACKGROUND: 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 alongside terroir-specialist Pedro Parra, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

VINEYARD & WINEMAKING DETAILS: CantoSur is a tribute to the Bouchon family's new roots in Chile. It is sourced from the Mingre Vineyard in the Maule Valley, which has a dry, coastal climate. The País vines are over 100 years old. The wine is aged in concrete tanks for 4 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of Mediterranean herbs and red fruit on the nose lead to great acidity and juiciness on the palate. Finish is lively and the perfect balance of freshness and rusticity. Enjoy with steak, barbeque, and aged cheeses.



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93 POINTS *Descorchados, 2019*

92 POINTS James Suckling, April 2019

91+ POINTS The Wine Advocate, October 2018

92 POINTS *Tim Atkin, April 2019*

VINTAGE 2018

VARIETAL COMPOSITION 100% País

AVG. VINEYARD ELEVATION 630 feet

AVG. AGE OF VINES 120 years

ALCOHOL 12.0%

CASES IMPORTED 225

SUGGESTED RETAIL PRICE \$20

UPC 835603002683

J.BOUCHON

PAÍS SALVAJE 2018

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.

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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.



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