



J. BOUCHON

CABERNET SAUVIGNON 2013

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 2013 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, barbecued beef, and creamy cheeses.

90 POINTS

Vinous, February 2017

VINTAGE 2013

VARIETAL COMPOSITION

100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

650 feet

AVG. AGE OF VINES 25 years

ALCOHOL 13.7%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002263



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