

20
22

J. BOUCHON Cabernet Sauvignon

 **CATEGORY:** Exceptional Cabs



Pack Size: 12/750ml
UPC: 835603002263

OVERVIEW

Specific block selections are blended together to create a Cabernet that structurally speaks to the terroir complexity of Maule.

VINTAGE

RAINFALL: 27.6 inches/year
BLOOM: October 2021
WEATHER: Dry coastal
HARVEST: 2nd week of March 2022
GRAPES: Average Brix 22

SITE

Mingre, interior dryland area, 28 miles from the Pacific Ocean.

ELEVATION: 650 ft.
SOILS: The ancient soils are composed of granitic rocks with a high degree of decomposition and low clay content
VINES: 3333 plants/ha | Average age of vines: 31 years
YIELDS: 6 tons per hectare

100% Cabernet Sauvignon
Mingre, Maule Valley, Chile
13.5% Alc. by Vol.



93 pts - Tim Atkin
92 pts - Vinous
91 pts - Wine Advocate

CHILE



TASTING NOTES

Intense bright ruby red. Aromas of 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.

PAIRING SUGGESTIONS

A good match for grilled red meats such as a flank steak, barbecued beef, and creamy cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are handpicked in boxes of 12 kg. Cold maceration for 48 hour at 50°F. Fermentation in concret tanks between 75.2-82.4°F for 12 days.

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

PH: 3.55 | **TA:** 5.34

BOTTLING DATE: June 17th, 2023