

91 POINTS *Vinous, May 2021*

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Tim Atkin, March 2021

VINTAGE 2018

VARIETAL COMPOSITION100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION 650 feet

AVG. AGE OF VINES 29 years

ALCOHOL 13.5%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002263

J.BOUCHON

CABERNET SAUVIGNON 2018

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 and innovative winemaking, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

VINEYARD & WINEMAKING DETAILS: The 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.



