

93 POINTS Tim Atkin, 2024

**92 POINTS** *Vinous, June 2023* 

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Wine Advocate, March 2025

VINTAGE 2022

VARIETAL COMPOSITION 100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION 650 feet

**AVG. AGE OF VINES 32 years** 

**ALCOHOL** 13.5%

UPC 835603002263

## J.BOUCHON

## **CABERNET SAUVIGNON 2022**

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

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:** 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.

