



92 POINTS

Wine Advocate, March 2025

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Tim Atkin, 2024

VINTAGE 2023

VARIETAL COMPOSITION

100% Pais

AVG. VINEYARD ELEVATION

650 feet

AVG. AGE OF VINES 102 years

ALCOHOL 12.5%

CASES IMPORTED 500

UPC 835603003222

J. BOUCHON

PAIS VIEJO 2023

Made with Pais grapes from over 100-year-old Gobelet vines planted in the dry-farmed, coastal region 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: 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. Certified Sustainable.

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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