



MAISON BOUACHON

COTES DU VENTOUX – MAISON BOUACHON

« Les Oliviers » 2007

Has existed since antiquity this vineyard in Côtes du Ventoux had been developed by the Greeks. In XVth century spread the vineyard because of popes in Avignon. The cuvee name is « Les Oliviers » (olive trees) in order to remind the name of the previous culture.

In finesse and fruity, the Côtes du Ventoux « Les Oliviers » reveals a characteristic soil.

Vineyard soil: Soils in Côtes du Ventoux are contrasted. Vines which permit to make the wine Maison Bouachon are rooted in stony soil with limestone and clay. Hills are under the sun on the south slide. The vineyard of the « Oliviers » has the best exposure. Climate is colder than in Côtes du Rhône so grape berries mature more slowly.

Grape varieties: The Grenache (60%), the Syrah (25%), Mourvèdre and Cinsault (10%), Carignan (5%).

Wine making: The processing consists in selection of parcels: old Grenache (70 years old) and others younger (30-40 years old), best exposures, low yields. Each grape variety is vinified separately after total de-stemming. It is a long vinification (2 to 3 weeks) to controlled temperature (~ 30°C). It permits to develop sweet spices and fruity of the berries. Daily pumping-over permit to make a deep colour.

Vintage: 2007 will go down as a “winemaker’s vintage”. The issue involved the ability to adapt vineyard management and winemaking know-how to unreliable weather conditions. It featured notably a wet spring and a cool dry summer which meant the grapes ripened slowly and gradually and the aromas gained in quality.

Description:

Colour: Deep red with raspberry colour tints.

Smell: Underwood fresh fruits (strawberry, raspberry) developing on over ripe fruit with notes of liquor.

Mouth: Round and supple attack, it reminds the fresh cooked fruit with notes of salvia giving a pleasant coolness.

Ageing: To drink nowadays but can be kept two to three years in appropriate conditions.

Recommended drinking Temperature: 17 to 18 °C.

