

# BOUCHON

## EXTRA BRUT



It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

**Blend:** 50% País and 50% Cinsault

**Location:** Secano Interior, Maule and Itata

**Country:** Chile

**Vintage:** NV

**Alcohol:** 11.5% ABV

**Viticulture:** Judicious grape selection that is handpicked.

**Vinification:** First fermentation: in stainless steel tanks at 17°C for 20 days. Second Fermentation: in small stainless steel tanks at 15°C for 25 days.

**Tasting Note:** Nice pale pink colour and small and persistent bubbles. Ripe pears, fresh green apple and cherries, combine with an elegant floral finish.

**Food Match:** With oysters and all kinds of seafood. Great on its own.

**Altitude:** 193 MASL

**RS:** 6.0 (g/l)

**Closure:** Cork

**Oak:** No

**Organic:** No

**Biodynamic:** No

**Vegetarian:** Yes

**Vegan:** Yes



**CONDOR**  
SOUTH AMERICAN WINE SPECIALIST

