

DOMAINE BOUSQUET



CAMELEON ORGANIC BRUT SPARKLING

The Bousquet family hail from the city of Carcassonne, in the South of France and have 4 generations of history in the winemaking tradition.

A passion to produce wines of superior quality lead Jean Bousquet to Argentina in search of the perfect terroir to begin a new chapter in his family's winemaking heritage; the fully organic estate is now headed by his daughter Anne and her husband Labid.

Blend: 75% Chardonnay 25% Pinot Noir

Location: Tupungato Valley

Country: Argentina

Vintage: NV

Alcohol: 12.5% ABV

Viticulture: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand soil.

Vinification: Manual harvest during the first and second week of February. Cold maceration at 8°C for 4hs to extract aromas and flavours. Fermentation with selected yeast at a maximum temperature of 15°C for 15 days. Second fermentation in stainless steel tanks.

Tasting Note: Greenish yellow colour with delicate bubbles. Lime and apple aromas. Fresh and fruity with crisp natural acidity.

Food Match: Great as an aperitif, lighter fish dishes and on its own.

Altitude:	1200 MASL	Organic:	Yes
RS:	1.17 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes



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