

DOMAINE BOUSQUET



CAMELEON ORGANIC MALBEC

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: 100% Malbec

Location: Tupungato - Uco Valley - Mendoza

Country: Argentina

Vintage: 2018

Alcohol: 13.5% ABV

Viticulture: Guyot Traditional

Vinification: Fermentation with selected yeast at a maximum temperature 30°C, 30 days maceration. 6 months in a combination of French and American oak and at least 4 months ageing in bottle.

Tasting Note: A powerful and intense nose of red berry and sweet spice leads to a fresh, fruit driven palate of cherry and currant fruit with hints of tobacco and black pepper with fine elegant tannins.

Food Match: A classic companion to red meat but because of its fresher more fruit driven style this works well with pasta and tomato based dishes, great with a rich cheesy lasagne.

Altitude:	1200 MASL	Organic:	Yes
RS:	3.8 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	6 months - French & American Oak	Vegan:	Yes
Awards:	2018 – 91 pts James Suckling		

