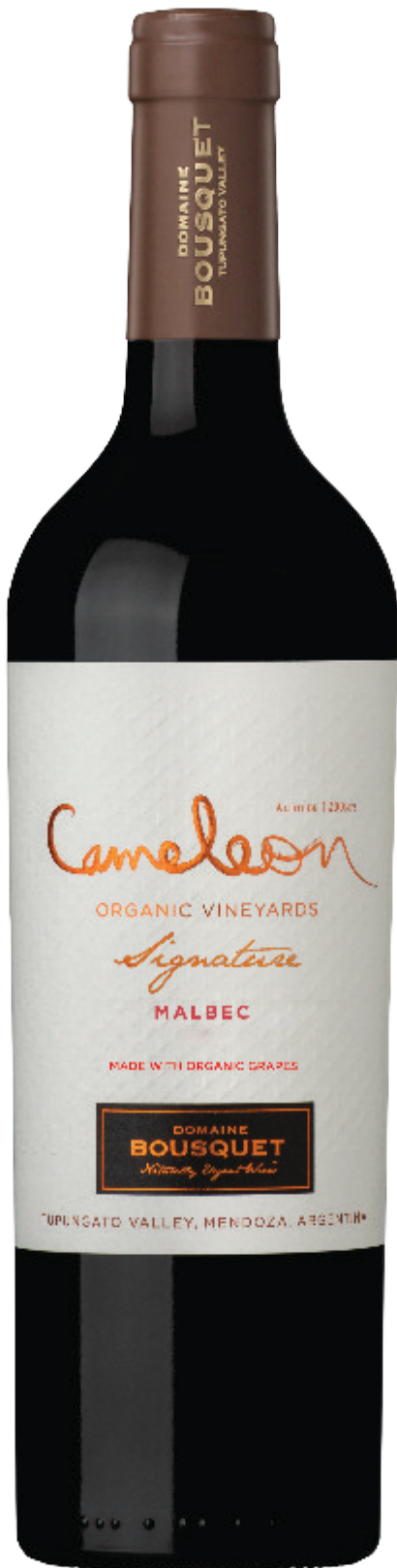


DOMAINE BOUSQUET



CAMELEON SIGNATURE 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.

Our passion is to produce wines of superior quality and this is what lead us to Argentina to begin a new chapter in the tradition of our wine making.

Blend: 100% Malbec

Location: Tupungato - Uco Valley - Mendoza

Country: Argentina

Vintage: 2018

Alcohol: 14% ABV

Viticulture: Guyot Traditional

Vinification: Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 10 days and 14 days of additional maceration. 100% malolactic and aged in French oak for 10 months.

Tasting Note: Blackberry, blackcurrant and plum dominates the nose leading to a beautifully balanced palate with raspberry, fig and chocolate woven through silkily defined tannins leading to a long, complex finish.

Food Match: Ideally served with a good steak but also works well with savoury dishes particularly grilled mushrooms with blue cheese.

Altitude:	1200 MASL	Organic:	Yes
RS:	2.76 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	10 months - French Oak	Vegan:	Yes
Awards:	2018 – 91 pts James Suckling		



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SOUTH AMERICAN WINE SPECIALIST

