

BOUCHON

FOYE CARMENERE



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: 100% Carmeneré

Location: Maule Valley

Country: Chile

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: Vineyards located in the area of Santa Rosa; old VSP-trained mass selection vineyards, flood irrigation, balanced growth..

Vinification: Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C. Micro-oxygenation with staves during malolactic fermentation.

Tasting Note: Deep red-violet colour; the nose offers black pepper-laced red and dark berried fruits leading to a relatively full-bodied palate with smooth tannins and a great refreshing acidity that contributes to a long finish.

Food Match: Ideal to serve with Chilean corn-based dishes or meat empanadas; also a very nice pairing for creamy pasta dishes or semi-ripe goat cheese.

Altitude:	193 MASL	Organic:	No
RS:	2.8 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	No	Vegan:	Yes

