

BOUCHON

FOYE SAUVIGNON BLANC



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% Sauvignon Blanc

Location: Maule Valley

Country: Chile

Vintage: 2018

Alcohol: 13% ABV

Viticulture: Vineyards located in Santa Rosa, planted mostly with NW exposition using VSP training techniques and drip irrigation. Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the first week of March.

Vinification: Fermentation in stainless steel tanks at an average temperature of 12°C. Sediment removal during decantation and fine lees during post-fermentation.

Tasting Note: Brilliant pale yellow with pleasing aromas of peaches with undertones of citrus fruits; fresh and fruity on the palate with a zesty, racy acidity driving things along.

Food Match: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Nice pairing for raw and cooked seafood and light fish, lightly acidic ceviche and Peruvian fish-based dishes.

Altitude:	193 MASL	Organic:	No
RS:	1.5 (g/l)	Biodynamic:	No
Closure:	Screwcap	Vegetarian:	Yes
Oak:	No	Vegan:	Yes



CONDOR
SOUTH AMERICAN WINE SPECIALIST

