



- DATA SHEET

CHÂTEAU
CLOS
DE
BOÛARD

Vineyards: 30 hectares (74 acres) of producing vines

Appellation: Montagne Saint-Émilion

Soil type: clay-limestone south facing

Average age of the vines: 40 years

Grape varieties: 66% Merlot, 25% Cabernet Franc, 9% Cabernet Sauvignon

Yield: 45 hectolitres per hectare

Blend : 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

Fruit selection: manual with a Mistral sorting table
and an optical eye machine

Consultant Oenologist: Hubert de Boüard de Laforest

Wine-Maker : Coralie de Boüard de Laforest

Winemaking steps: pre fermentation soak at 8-10 °C
Alcoholic fermentation - Maceration for 3 to 5 weeks
Malolactic fermentation in wood
Fruit from individual plots is vinified separately using all these steps`

Ageing: 18 months, 30% in new barrels
30% one vintage old barrel

Harvest: 12th to 30th September

Alcohol degree: 13°

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