



- FICHE TECHNIQUE -

DAME DE BOÜARD

Vineyards : 30 hectares (74 acres) of producing vines

Appellation : Montagne Saint-Emilion

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

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

Consultant Oenologist : Hubert de Bouïard de Laforest

Wine-Maker : Coralie de Bouïard de Laforest

Winemaking steps : Prefermentation soak at 7.5 to 10°C (46 to 50°F)

Alcoholic fermentation

Maceration for 3 to 5 weeks

Malolactic fermentation in wood

Fruit from individual plots is vinified separately using all these steps

Ageing : 10 to 14 months, 30% in new barrels

Blend : 60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon

Harvest : 25th September to 9th october **Alcohol degrees :** 15 °



10, route de Saint-Christophe
Lieu Dit musset - 33570 Montagne

Tél : +33 (0)5 57 25 25 13

www.chateauclosdebouard.com - c.debouard@closdebouard.com

