



- DATA SHEET -

CHÂTEAU
CLOS
DE
BOÜARD

MONTAGNE
SAINT-ÉMILION

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 Boüard de Laforest

Wine-Maker : Coralie de Boüard 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 : 18 to 24 months in barrels, 60% in new barrels

Blend 2019 : 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

Harvest : 25th September to 9th october

Alcohol degrees : 15 °



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