



- DATA SHEET -

DAME DE BOÜARD

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

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: 10 to 14 months 15% in new barrels,
15% one vintage old barrel

Harvest: 18th September to 3rd October

Alcohol degree: 14,5°



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