



- FICHE TECHNIQUE -

# DAME DE BOÜARD

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**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](http://www.chateauclosdebouard.com) - [c.debouard@closdebouard.com](mailto:c.debouard@closdebouard.com)

