



White 2017

ABOUT THE HARVEST

The blocks we managed to save experienced very early growing cycles and flowering. The very hot and sunny June followed by the mild July and August preserved the acidity levels and fruit element and limited the production of sugars to good measure. The late frosts on 27th and 28th April affected our vines with a loss of 40%. After the frost, the vines produced several generations of bunches that made it necessary to carry out severe sorting.

Sauvignon Blanc harvest: 23 August to 6 September 2017

Semillon harvest: 4 - 13 September 2017

PRESS

Weinwisser 17/20

Markus Del Monego 17/20

Jancis Robinson.com 17/20: The oak is a little more evident here than on the three Graves 2017s just tasted in the UGC line-up. More spice and a hint of smoky reduction. More serious and yet still has lovely freshness. Mildly chewy, full, deep and creamy. Very good and persistent.

WineEnthusiast 91-93/100 (Roger Voss): Barrel Sample. Fresh and crisp, this wine has wonderful spice, citrus and minerality as well as a tightly textured finish. It will age well over the medium-term, meaning it should be ready to drink from 2022

Jamessuckling.com 92-93/100 Dense and tightly woven with dried apple, lemon & lemon curd character. Full body, lively finish.

Le Point 15/20 : Nose of white fruit, attractive sour fruit finish. Good tension, fresh.

La Revue du Vin de France 16-17/20 (Olivier POELS): This 2017 shows the opulence and generosity of the vintage and region but with lively, tight tension that gives good balance to the finish. Very harmonious and already pleasing.

PRESS

Jean-Marc QUARIN 91/100

Toutlevin.com 91-92/100: A pale colour with a beautiful lightly toasted nose on a background of the usual honey aromas. The wine is full bodies with gorgeous generous texture on the mid palate which is very Semillon. The finish shows great complexity. A beautiful wine, a little less dense than the 2016 but more refined.

FACT SHEET

Château BOUSCAUT

Classed Growth of Graves

Appellation: Pessac-Léognan

Owners:

Sophie Lurton & Laurent Cogombles

Average age of the vines: 35 years

Terroir: clayey-calcareous and gravel

Blend:

Sauvignon Blanc 68%

Semillon 32%

Yields

35 hl/ha

Alcohol

14°

Vinification

Fermentation and aging with batonnage in new oak barrels (40% new)