



## Château BOUSCAUT Red 2020

Owner : LURTON-COGOMBLES Family

Enologist Advisor : Edouard MASSIE

Cellar Master : P. GRANDJEAN

Vineyard Manager : J. DA PAIXAO

### The 2020 vintage in red at BOUSCAUT

Château Bouscaut is Cru Classé de Grave for both its white and red wines, the estate is in the Lurton Family since 1979. Every year, we do our utmost to produce wines that are signed by their terroir.

Harvests began early, and, for the first time allways, we picked the whole of our best Merlots in September. Hydric stress is a marker of the vintage and light rain at the end of August and the beginning of September were welcome to polish maturation. It helped mostly Cabernet Sauvignons then wile our clay on limestone plots went well through the hydric stress. We did not need to extract heavily, everything was in place, available and condensed. The material was rich. Tanins, anthocyanes and polyphenols showed much higher rates than usual even in our free run wines. Some tanks amounted to more than 90 of total polyphenols, a 1000 of Anthocyanes and 5g of Tannins!...

Château Bouscaut 2020 is deep and rich and will need some ageing.

Terroir : clay on a limestone base

Age of the Vines : 35 years

Yield: 30 HL/HA

Degree: 14°5

### COMPOSITION

Merlot 63 % , Cabernet Sauvignon 33 %, Malbec 6%

### HARVESTS

Merlots:

between September 14 and 30

Cabernet Sauvignons :

between September 27 and October 2

Malbecs :

between September 22 and 23



A word from Laurent Cogombles : "Sanitary conditions were quite difficult in the vineyard but with the years we have come to use more and more bio formulas. Surprisingly, this year, the rain of late September helped mature our grapes, developing higher levels of tannins and anthocyanes than usual!



CHÂTEAU  
BOUSCAUT  
GRAND CRU CLASSÉ DE GRAVES

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[www.chateau-bouscaut.com](http://www.chateau-bouscaut.com)

