



**- DATA SHEET**

CHÂTEAU  
**CLOS**  
DE  
**BOÛARD**

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**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

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

**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:** pre fermentation soak at 8-10 °C  
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 months, 30% in new barrels  
30% one vintage old barrel

**Harvest:** 12<sup>th</sup> to 30<sup>th</sup> September

**Alcohol degree:** 13°

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