

GRAFT
WINE COMPANY

BRUNO BOUCHÉ ÊTRE À L'OUEST / DOMAINE B&B
BOUCHÉ / 2017 / LANGUEDOC-ROUSSILLON /
FRANCE

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PRODUCER

Bruno hails from Epernay, and his family still makes Champagne in Pierry. But he also created his own domaine in Limoux – many would say the ancestral home of bottle fermented sparkling wine – and today farms 60 hectares of vines on limestone soils (certified Terre Vitis), making still and sparkling wines.



VITICULTURE + VINIFICATION

Originally from Champagne, Bouché is now making wine at his farm in Limoux, having upped sticks and moved south he now makes sparkling wines from Terra Vitis-certified vineyards. Bouché's family still make champagne. Unfined and unfiltered Chardonnay, dry and still despite the crown cap, from historic Limoux. The Chardonnay is unoaked, pure and 'fulsome.' Fermentation is done in stainless steel using selected yeasts. Natural malolactic gives the wine's otherwise crisp acidity a rounded edge whilst delivering an uncompromising freshness. No oak was used.

TASTING NOTE

NOT sparkling, despite its crown seal and hefty bottle. This is a dry, crisp, fresh chardonnay with crisp green apple, crunchy pear, and classic oyster shell salinity, with a full, rich body of tangy yoghurtiness.

FACTS + STATS

WINEMAKER	BRUNO BOUCHÉ
VARIETIES	CHARDONNAY
APPELLATION	LANGUEDOC-ROUSSILLON
FORMAT	0.750L
CLOSURE	CROWN CORK
ALCOHOL	12.5%
SUGAR	0 G/L
TOTAL ACIDITY	0 G/L
BIODYNAMIC	NO
VEGETARIAN	YES
TOTAL SULPHUR	35 MG/L

