# Château Lamothe Bouscaut, Pessac-Leognan Rouge 2015



Ref: 00183/FR



### About the producer

Château Lamothe-Bouscaut is a beautiful and ancient property of Pessac-Léognan located in Cadaujac. The property was purchased in 1999 by Sophie Lurton and Laurent Cogombles, the owners of neighbouring Château Bouscaut. The vineyard area is 9 hectares planted with 60% Cabernet Sauvignon and 40% Merlot.

# Wine growing / wine making

Gravel and sandy-clay soils on a limestone base. Average vine age of 35 years producing a yield of 40hl/ha. Vinification in thermo-regulated stainless steel tanks followed by traditional maturation in French oak barrels of which one third are new.

## **Tasting notes**

Dark garnet colour. On the nose there is black fruit, plum and licorice. On the palate the wine has rich, succulent fruit with toasty flavours and a spicy touch. The finish is long with velvety tannins.

#### Food pairing

Quail with figs, lamb with prunes and almonds, vintage Comté cheese, potatoes baked with cream & truffles

#### **Technical details**

Varieties:

50% Merlot

48% Cabernet

2% Malbec

Closure: Cork

ABV: 13.5%

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Aging:

12 months French oak

(½ new)