


## DOMAINE BOUSQUET














### Bousquet Cabernet Sauvignon Mendoza 2023

**\$15.95**

\* Suggested retail price

DOMAINE  
**BOUSQUET**  
*Naturally Elegant Wines*

 Organic  Vegan

	Product code	14195355
	Licensee price	\$15.09
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Mendoza
	Subregion	Tupungato - Valle de Tupungato
	Varietal(s)	Cabernet Sauvignon 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	3,5
	Closure type	Metal screw cap
	À boire	To drink within 4 years



#### ABOUT THIS WINERY

The Bousquet family hail from the city of Carcassonne, in the South of France and have 4 generations of history in the winemaking tradition. Our passion is to produce wines of superior quality and this is what lead us to Argentina to begin a new chapter. We are dedicated to farming organically while improving our land's biodiversity. We believe that the healthier the vineyard, the better the fruit and, of course, the wine.

#### TASTING NOTES

Colour of an intense ruby red. Aromas of small fruits, spices and mineral notes.

The Palate is rich with red fruit flavors, black pepper notes and with a well-balanced acidity.

Pairs well with grilled red meats, skewers of duck breast, spare ribs, roast leg of lamb.

#### PRODUCT NOTES

James Suckling :90 points

Tim Atkin : 90 points

#### PRODUCTION NOTES

Manual harvest between the end of March and the first week of April.

Fermentation at a maximum temperature between 25 and 27°C for 15 days.

