



## Château Bourdieu N°1 2020

AOC Blaye, Bordeaux, France

Château Bourdieu N°1 is a bold wine which enabled a better understanding of the potential of each Terroir of Bourdieu. Far from a micro cuvee, N°1 represents the grace and the finesse. Terroir extremely well exposed and the richness of a very fine note of wood. A balance and stunning wine.

### PRESENTATION

Since 1464, the Château Bourdieu's vineyard extends on the terroir of the right river of Gironde. Each cuvée is elaborated with much care and passion. We can find in each wine of Château Bourdieu all the quality of the terroir and the quality of the great wines of Bordeaux.

### TERROIR

Clayey, limestone, gravelly

### IN THE VINEYARD

Guyot double pruning. Important prophylaxie working. Careful disbudding for a ventilation and a great clarity and development of the grapes. A regular maintenance of the soil. Manual stripping allowing ventilation in the fruit bearing part and green harvesting for more clarity and a best concentration.

At optimal phenolic ripeness to obtain silky tannins and a stTict soning of the harvest (berry by berry).

### WINEMAKING

lot selection. Strong maceration, 4 weeks in temperature controlled vars. Extraction by punching down. Development of phenolic richness and the complexity of the Terroir.

### AGEING

Long ageing period, partly in oak. Quality control over the duration. Few racking and manipulation before the bottling. The objective is to preserve all the aromatic complexity.

### VARIETALS

Merlot 89%, Cabernet sauvignon 8%, Malbec 3%

### TECHNICAL DATA

Age of vines: 35 years old

Contains sulphites.

### SERVING

Serve it at a room temperature of 17°C.

### AGEING POTENTIAL

5 to 10 years

### TASTING

Richness and generosity.

### VISUAL APPEARANCE

Bourdieu N°1 offers a beautiful gamet colour with intense reflections.



**AT NOSE**

His expressive and complex nose, composed of over-ripe black fruit: Blackcurrant, blueberry, blackberry and fresh red fruits: Strawberry and redcurrant and wonders grilled and vanilla notes.

**ON THE PALATE**

About the palate, it's rich, structured and full thanks to round and silky tanins. The final offers a gourmand note that may be enjoyed at all times.

**FOOD PAIRINGS**

The perfect harmonie with roasted red meats or with sauce and cheese character.

**REVIEWS AND AWARDS**

**OR**  
Concours International des Vins à Lyon



**Or**  
Concours Mondial des Féminales 2023 Or



**Or**  
Frankfurt International Trophy Or



**Or**  
Concours International Gilbert & Gaillard 2021 - Or



**Argent**  
Concours Mondial de Bruxelles Argent



**Argent**  
Concours des Grands Vins de France à Macon 2022 Argent



**Argent**  
Concours des Vinalies Argent 2021



**Bronze**  
Concours Général Agricole Paris 2023 - Bronze



**Bronze**  
Concours de Bordeaux Bronze



**Bronze**  
Concours des Grands Vins de France à Macon Bronze

**Forbes**

93+  
Forbes



**Decanter**

92  
Decanter

**JAMES SUCKLING.COM**

91-92  
James Suckling

**WINE ENTHUSIAST**

91  
Wine Enthusiast

**falstaff**

91  
Falstaff

**WINE ACCESS**

91  
International Wine Cellar

**TASTED**

91  
Tasted Wine

**Yves Beck**

90  
Yves Beck - Beckustator



90  
International Wine Challenge 2023 Commended

