



Château Bourdieu N°1 2019

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.

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

95/100

Or

Decanter World Wine Awards Or 2020



90/100

"This wine has power, smoky density and packed, ripe dark fruits. The alcohol gives the wine a burn that needs to soften. Full-bodied and still young, the wine needs to age. Drink from 2024."

Roger Voss, Wine Enthusiast



Or

Concours Mondial des Féminales 2021 Or



Bronze

Concours de Bordeaux Bronze



Or

Concours International Gilbert & Gaillard 2020 - Or

