



Thalie de Boutinet 2020 - Organic

Terroir: clay and limestone

Density of plantation: 3 500 vines per hectare

Grape variety: Merlot 100%.

Average age of the vineyard: 40 years

Vine-growing methods: 4 ploughings without any use of weed killers. Certified Organic

Canopy management work: De-budding, removal of double shoots

Yield: 35 hl/ha

Harvesting: By Machin with sorting at the vat room

Vinification: Different operations that can vary according to vintage,

We vinify at cool temperature (22/23° C) –

Maceration: 18 to 21 days

Press wine: 5 % of press wine

Ageing: 12 months in oak barrels. 300 L barrels with French oak. 1/3 of new barrels, and 2/3 of barrels from 1 and 2 years old

SO2 /Total sulfur dioxide: <80 mg/l

Annual production: 1500 bottles

Tasting notes: a body balances between cooked red fruits, and toasted flavor. Notes of blackcurrant, roasted aromas. A long after taste.

Pairing Food & wine: perfect with a cooked meal, meat, lamprey, cheese, chocolate cake

Château Boutinet – SARL Les Chemins de Bacchus

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