

Chateau les Bouysse Cahors

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France - South West - Cahors AOC

A beautiful dark brilliant ruby purple color. The nose is complex of black cherry, blackberry with a hint of violet, followed by a buttery and vanilla note. The palate is rich, powerful, with smooth and melted tannins. This wine is fleshy and velvety.

Specifications	
Appellation	Cahors AOC
Wine Type	Red
Varietals	100% Malbec
Age of Vines	Average 45 years
Soil type	Gravel soils with iron rich veins
Vinification	The grapes are machine harvested and 100% destemmed. > Alcoholic fermentation at 28°C for 25 days in stainless steel vats with control of the temperatures. Matured in French oak barrels for 12 months.
Production	7,366 (9-liter cases)
Pairings	Serve with game meat, red meat, duck confit, and goat cheese.



Codes, Weights and Measures	
UPC	7 84585 02960 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02960 7
Case Weight	39
Cases/Pallet	40
Layers/Pallet	8
ABV	13.00%
SRP	\$ 24.99 USD 750mL Bottle