

# Château Lamothe Bouscaut, Pessac-Leognan Rouge 2020



Ref: 00265/FR

## About the producer

Château Lamothe-Bouscaut is a beautiful and ancient property of Pessac-Léognan located in Cadaujac. The property was purchased in 1999 by Sophie Lurton and Laurent Cogombles, the owners of neighbouring Château Bouscaut. The vineyard area is 9 hectares planted with 61% Merlot, 31% Cabernet Sauvignon, 8% Malbec.

## Wine growing / wine making

Gravel and clay soils on a limestone base. Average vine age of 25 years producing a yield of 40hl/ha. Vinification in thermo-regulated stainless steel tanks followed by traditional maturation in 225L French oak barrels of which 20% are new.

## Tasting notes

Dark garnet colour. On the nose there is black fruit, plum and licorice. On the palate the wine has rich, succulent fruit with toasty flavours and a spicy touch. The finish is long with velvety tannins.

## Food pairing

Quail with figs, lamb with prunes and almonds, vintage Comté cheese, potatoes baked with cream & truffles

## Technical details

Varieties:  
69% Merlot  
25% Cabernet Sauvignon  
6% Malbec  
Closure: Natural cork  
ABV: 14.5%  
Colour: Red

Style: Still wine  
Case Size: 6 x 75cl  
Oak Aging:  
14 months French oak  
(20% new)

