

HUNUC RESERVE CHARDONNAY 2022 TUPUNGATO VALLE DE UCO DOMAINE BOUSQUET (ORGANIC)

The Bousquet family originally arrived from Carcassonne and can proudly claim to have four generations of experience in the winemaking tradition. Their first foray to Mendoza was in 1990 with the aim of understanding the unique nature of the climate, soils and topography of this imposing, impressive upland region but it was not until 1997 that the family made their first purchase of land and re-located from France. This first 110-hectare parcel is located in the Gualtallary valley in Tupungato, Mendoza at an altitude of 1200 metres (4,000 feet), making it one of the higher altitude vineyards in Mendoza and the world. The cool nights and a near constant breeze emphasise the idyllic climatic/terroir conditions that these vines enjoy. In total, the Bousquet estate comprises 240 hectares of vines, all in Tupungato.

Grape: 100% Chardonnay

Vineyard & Vinification Note:

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

Winemaking: Hand harvested during the first week of February through the first week of March. Fermentation in oak at a temperature between 15°C and 17°C for 15 days. Aged for 6 months in contact with oak and lees.

Tasting Note: Bright yellow colour. Impressively ripe fruit aromas with peaches and nectarines notes. Smooth and flesh palate with a fruity character and medium body.

Food Pairing: Pairs well with roasted or marinated grilled chicken and vegetables, or a pasta dish with a creamy sauce.

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