



# Tradition (BOHA) Chateau Magdeleine Bouhou

## History of the Estate

The first traces of this estate date back to the 18th century (“Domaine Bouhou”). In the 19th century, the estate became the property of two Bordeaux wine merchants, the wife of one and the daughter of the other named ‘Madeleine’. The name became a link between the two families. In 2010, the third generation hired Stéphane Derenoncourt as a consultant in order to obtain the best of her property and terroir. The property was recently sold and is undergoing even more improvement works via its new owner.

## Winemaking and Vinification

Clay & limestone, typical of the appellation. Plot selection from old vine, at least 35 years of age, yielding 40.5 hectoliters per hectare. Sustainable management in the vineyard - working the soils for a better soil oxygenation. Chemical weeding is banned. Short pruning for low yield, thinning and green harvesting. Vinification by plot, with alcoholic fermentation in little concrete vats with thermoregulation. Soft pipeage to optimize extractions. Aging for 12 to 14 months in French oak barrels with 30% of new oak barrel each year. About 50,000 bottles per year.

## Tasting Notes & Food Pairing

It expresses roundness and freshness, and its crispy fruit gives a supple wine with an immediate pleasure. Easy drinking while young, keeping a good aging potential.

## Composition

80% Merlot  
10% Cabernet Sauvignon  
10% Cabernet Franc

## Origin & Classification

Blaye – Cotes de Bordeaux  
Bordeaux

## About

The name Bouhou - inspired by the local word for ‘blow’ - is an homage to the strong wind generated by the Gironde Estuary.

## Awards

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## Special Designations

Biodynamic



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