



Composition
100% Malbec

Origin & Classification
Vin de France

Sans Soufre (La Petite Madeleine) 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

Good to drink lightly chilled, this nice rare wine is light, smooth, with sensations of fresh fruit. The wine is made to enjoy with friends or for an unannounced visit.

Awards

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Special Designations

Biodynamic



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