



## BOUCHON FOYE SAUVIGNON BLANC 2018

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**REGION:** Maule Valley, Chile

**APPELLATION:** Maule Valley

**YIELD (HI/Ha):** 95hl/ha

**BLEND:** 100% Sauvignon Blanc

**WINEMAKER:** Christian Sepúlveda

### VINEYARD

Santa Rosa, 54 kms from the Pacific Ocean and 61 meters above sea level.

Alluvial soil, with clay and high percent of rounded rocks in the profile.

### VITICULTURE

Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the first week of March.

### WINEMAKING

Fermentation in stainless steel tanks at an average temperature of 12°C. Sediment removal during decantation and fine lees during post-fermentation.

### TASTING NOTES

Brilliant pale yellow with pleasing aromas of peaches with undertones of citrus fruits; fresh and fruity on the palate with a zesty, racy acidity driving things along.

[www.bouchonfamilywines.com](http://www.bouchonfamilywines.com)



**CLOSURE:** Screw cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes