

# *CHATEAU BOUSQUETTE*

## *St Chinian*

This is a medium bodied red wine from languedoc, the wine region on the Mediterranean shore of southwestern France. St Chinian is a town in the foothills thirty miles inland, where cool nights moderate a warm, dry climate. The area produces solid, well balanced red wines of which Chateau Bousquette is an award winning example. Grapes used here are Grenache, Syrah, Mourvedre, and Carignan. After fermenting separately in wood vats, these varieties are blended and aged over a year in oak casks. They bring a peppery nose and spicy taste, as in a Cotes du Rhone. There is plenty of fruit with a dry lasting finish. It's a nice dark red with dark hints, fragrance of black currant very ripe, coffee, liquorice and bay. Mouth onctuous and fleshy. Finish marked by spicy notes on fine tannins. Bousquette is perfect with meats, cheeses, pasta, or other tomato based or spicy dishes.

Dr Pierre Fabres retired in 1970 to renew his old family vineyard. He replanted all the vines and began growing organically. The health of the vines impressed Dr Fabres and he wanted to produce a truly natural wine for family and friends. By 1979, the wine quality and production was sufficient to begin estate bottling. Grandchildren Michel Ginoulhac and Veronique Raskin continued the tradition, using only natural fertilizers and treatments in vineyard and cellar. Château Bousquette is certified organic by Nature and Progrès and Ecocert, French farming organizations that monitor and assist organic growers.

