



Bourgeois Family

Region: Languedoc / Roussillon

Information: A custom project from Stephanie and Philippe made in partnership with some of our small family estates.



Thierry Rodriguez

Chardonnay: A custom project made in partnership with Thierry Rodriguez (Mas Gabinele) in Veyran, Languedoc. The domaine is comprised exclusively of older Chardonnay vines (20+ yrs old). These are lovingly planted in a terroir of silty sand and benefit from the Mediterranean climate. The vines are trained in the Guyot fashion and have yields of 18.55hl/acre. The harvest is de-stemmed and the juice is drained and pressed using a pneumatic press, it is racked at 39°F. Fermentation occurs over three weeks at a controlled temperature (64°F) to extract the maximum amount of aromatic material.

Grenache Syrah: A custom, project made in partnership with Nicolas Baptiste from Domaine de la Serre in Maury. A blend of 65% Grenache (40+ years old) and 35% Syrah (15 years old) from vines growing on chalky-clay, granite and schistes soils from vineyards located at the bottom of the Queribus castle on the most prestigious terroir of the Roussillon, Maury. Yields are about 20 hl/ha.

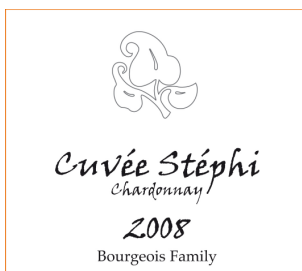


Nicolas Baptiste

Sustainable Farming

Winemaker: Chardonnay / Pinot: Thierry Rodriguez – Grenache-Syrah: Nicolas Baptiste

The Wines:



Chardonnay

This wine wakes up your palate with a combination of fruit and great acidity. Lots of green and citrus aromas, including pineapple and lemon on the nose, with a hint of spice. Medium-bodied and balanced, it has straightforward, juicy tropical and citrus flavors, and a clean, refreshing finish. Great with lighter cuisine or for evening sipping. Best served chilled, or at 50°F, with sauced fish, Indian/Chinese cuisine, or fresh sheep's milk cheese. This wine marries perfectly with duck breast cooked with green apples and accentuates the bond between the rich and lively green flavors.

100% Chardonnay from 20 to 25 year old vines, unoaked. Aged for 8 months in stainless steel tanks with 3 months on its lees.

86 Pts Wine Advocate



Cuvée Stéphi
Grenache Syrah
2007
Bourgeois Family

Grenache - Syrah

A blend of 65% Grenache (40+ years old) and 35% Syrah (15 years old) from vines growing on chalky-clay, granite, and schistes soils from vineyards located at the bottom of the Queribus castle on the most prestigious terroir of the Roussillon, Maury. Yields are about 20 hl/ha. Aged in stainless steel tank for 8 months. Hand harvest and sorting on table de tri.

89 Pts Wine Advocate : The Bourgeois Family 2007 Grenache-Syrah Cuvée Stéphi (officially a Vin de Pays des Cotes Catalanes) is made by Nicolas Baptiste of the Domaine de la Serre in Maury, and serves as an excellent example of the richness, flavor interest, and terrific value that can accrue to even an inexpensive, tank-rendered wine from this part of Roussillon. Aromas of blackberry, cassis, toasted pecan, cocoa powder, herbal scrub, and roasted meats are all reprised on a polished, even slightly creamy-textured palate that manages to offer striking purity of fruit and genuine richness, while retaining its delightful fresh fruit edge. Saline, pencil lead, and chalk notes add mineral dimensions of flavor that – like richness of fruit – the great sites around Maury seem to give up almost effortlessly in the cellar. Once, that is, one signs on to work this rocky, windy land and its low-yielding, head-pruned vines.