

DOMAINE  
**BOUSQUET**  
*Naturally Organic Wines™*

## Domaine Bousquet SPARKLING *Organic* Charmat Brut

NV

### Background:

Domaine Bousquet was founded on virgin land in 1997 in the Gualtallary sub-zone of Tupungato in Mendoza's Uco Valley. Today, the estate, run by Anne Bousquet and husband Labid al Ameri, is Argentina's largest exporter of wines made from certified organic grapes. All wines are made from 100% certified organic fruit grown at a cool 4,000-foot-high altitude and crafted with a French winemaking sensibility.

### Soil:

Sandy loam soil

### Vineyards:

Thanks to the dryness of the area and its phylloxera-resistant sandy soil, farming organically at Domaine Bousquet from day one was both possible and smart. The three main factors differentiating this virgin vineyard and its terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of Groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

### Winemaking:

Hand harvested. First fermentation uses selected yeast at a maximum temperature of 15°C/59°F for 15 days. The second fermentation takes place in stainless steel tanks at 15° C and lasts for about 30 days. This wine conserves its fruit and natural freshness due to the careful elaboration process and the high-quality characteristics of the grapes..

### Technical Data:

**Varietal:** 75% Chardonnay, 25% Pinot Noir      **Alcohol:** 12.5%  
**Acidity-Ph:** AcT 7.4/ pH 3.23      **Residual Sugar :** 8,1

### Tasting Notes:

Greenish yellow color with delicate bubbles. Notable ripe fruit aromas Lime and apple. Fresh and fruity well-balanced with a fresh and crisp natural acidity.

### Pairing:

Ideal as an aperitif and with fish dishes. Best served at 6°C/43° F.



Uco Valley, Tupungato  
Mendoza, Argentina

