



# Clos de la Cure

## Region

AOP St-Émilion Grand Cru

## Viticultural Notes

Vineyard parcels are situated on the Saint Christophe des Bardes plateau and the rest are situated on the plateau of Saint Etienne de Lisse. The vineyard is 7.5 hectares. Vines are planted at 6600-9000 vines per hectare and are simple guyot pruned. Grapes are a combination of manual and machine harvest depending on vineyard situation and slope. Yields are 35-40 hl/ha.

## Vintage Notes

**2015 Vintage:** The growing season was similar in many ways to 2010. In stark contrast to the 2014 vintage, 2015 was much warmer and drier. Plenty of rains over the winter created a stable supply of water going into the vintage. March was the warmest on record since 1880. Thankfully, early budbreak was thwarted by cool evening temperatures which slowed down early vine development. The summer was warmer than average and had 60-70% less rainfall. The clay subsoil that persists throughout much of St-Emilion retained moisture well and prevented excessive vine stress due to drought. The domaine kept a close eye on the Merlot grapes as harvest approach to ensure picking the parcels at optimal phenolic ripeness. In warm vintages like 2015, Cabernet Franc plays a critical role in balancing the opulence of Merlot with a backbone of fresh acidity.

**2014 Vintage:** The growing season experienced cool, wet conditions in July and August, followed by warm, dry conditions through September and October. Cabernet Franc, in particular, benefited from these fall conditions creating wines with fine, supple tannins and great phenolic ripeness. The limestone subsoil in the vineyards regulated moisture levels allowing the merlot to achieve optimum ripeness before an earlier than normal harvest. The sand and sandstone topsoils in the vineyards help both varieties achieve greater finesse than on heavier clay. The wines exhibit purity, freshness, with added structure from the Cabernet Franc.

Wine	Clos de la Cure
Estate	Domaine Bouyer
Varietal	75% Merlot, 25% Cabernet Franc
Region	AOP St-Émilion Grand Cru
Vineyard	Clos de la Cure
Vine Age	25-30 years
Soil	Clay topsoil over limestone subsoil
Farming	Traditional Viticulture
Fermentation	Cold soaking prior to alcoholic fermentation begins for a few days. Fermentation in tank with temperature control with regular punchdowns and maceration on skins for 3 to 4 weeks prior to pressing.
Aging	Aging in French oak barrels for 12 to 15 months, 50% of which is new.
Alcohol	14%

