

La Carrière De Marcel

BOUSSEAU Vincent.

The country where you would like to live in?
South Africa

What do you like about wine?
Diversity

What is your motto?
Alone I go faster, together we go further

The quality you most appreciate in friends?
Sharing

In my family, winemaking is a passion since the 1920s! My great grandfather, Marcel Bodet, introduced the wine activity at the time. Marcel's life was rich! Former doctor, he participated to the creation of a local common wine cellar in 1929, in order to answer the winegrowers' needs to face the phylloxera crisis. Aside from his sharecropping wine activity, he became mayor of Saint-Laurent-d'Arce village during 22 years. Since my arrival in 2014 in the family winery, I represent the fourth generation of winegrowers within the Côtes de Bourg appellation terroir. That specific and ideal location offers its richness to our wines.

The cuvée "La Carrière de Marcel" is made out of a special selection of vine parcels ! They were planted above ancient limestone quarries that used to be dug for a long time starting in the 18th century and were used for building purposes. That wine is a tribute to our local land and to my great grandfather, committed man and winegrower. ("Carrière" meaning both quarry and career)



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CÔTES DE BOURG

Village: Prignac-et-Marcamps et Saint-Laurent-d'Arce

Terroir: Soil of clay-limestone, subsoil of asteriated limestone and asteriated - North-South and East-West exposure - 20-year-old merlot vines and 1-year-old malbec vines

Winemaking and ageing: Mechanical harvest at the end of september/beginning of october. Winemaking in temperature-controled and stainless steel vats. Warm maceration after fermentation. Ageing in vats during 12 months.

Blend: 70% merlot, 30% malbec

Tasting comments: The colour is intense with purple hints. The nose opens up on black fruit flavours mixed with cedar notes. The palate is powerful with round and ripe tannins, juicy red fruit aromas surrounding a nice freshness. Th whole is nicely balanced.

Food and wine pairings: Roasted duck with honey, Thyme rabbit

