

Argile Rouge

Madiran

An unusual red clay terroir produces this supple, gentle Madiran. Our work identifying and selecting various terroirs in Madiran, led us to highlight the quality and special character of a plot located at one end of Château Bouscassé's vineyard. Very rare for the Southwest, this red clay terroir was very densely planted with vines (7,500 vines/ha) 40 years ago. This produces a refined, supple wine, with discrete tannins, that will delight fans of subtle, elegant wines.

Grape varieties

Tannat, Cabernet-Sauvignon, Cabernet Franc, Fer Servadou
40-year-old vines

Terroir

Red clay subsoil on fissured rock.

Vinification and Maturing

Vinification of a blend of grape varieties
Fermentation at 28°C in a wooden vat. Maceration for 3 to 6 weeks, punching down of the pomace cap. Malolactic fermentation in wooden vats. Matured in barrels (30% new and 70% that have held one to two wines) for 12 to 14 months on the lees.

Tasting Notes

Aromas of blood oranges and candied and caramelised red fruit.
Good balance with mellow tannins.

Food and wine pairing

Argile Rouge is an excellent accompaniment to dishes such as duck à l'orange, lamb, Bigorre "Black Pork", skirt steak with shallots, slow-cooked shank of veal, pigeon, poultry...

Château
Bouscassé

