



# TECHNICAL SHEET

## AOP CAHORS – Château Bovila "Château Bovila"

(red)

Since 2001, the family estate is run by the two brothers Olivier and Pascal Pieron. They have been very involved in the qualitative development and the global revival of the Cahors appellation.

Conscious of the wealth of their land, they manage to develop exceptional wines with a remarkable regularity. The 20 hectares of vines in Bovila are situated on one of the best terroir of the appellation, perfect to let the Malbec express itself.

**Grape varieties:** 70% Malbec, 20% Merlot, 10% Tannat

**Alc. by Vol.:** 12,5% Vol.

**Harvest and vinification:**

Traditional vinification, without fining or filtration.  
Racking every 75days the first nine months.

**Tasting notes:**

Shiny intense ruby hue.

A powerful nose characterized by currant and raspberries, then, when left to the air the taste evolves to resemble cherry or candied strawberry.

It's a vivacious and fresh attack, very fruity. In the mouth, the tannins are present but not too aggressive.

The final is marked by beautiful currant flavors.



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