



J. Bouchon

4th Generation Natural Wines in the Maule Valley, Chile

History in Winemaking: Bouchon Family Wines began in the late 19th century when young viticulturist Emile Bouchon left Bordeaux, France for Chile. Today, Julio Bouchon and his children carry on their 4th generation family winemaking tradition in the Maule Valley. With their in-depth soil research and innovative winemaking, Bouchon is preserving the historic character of the Maule Valley with distinctive, terroir-driven wines.

The adage couldn't be truer – winemaking is in Julio Bouchon's blood. He was born in the winery and his fondest memories are talking about wines with his grandfather and father at the kitchen table. Julio is a journalist by trade but his passion for wine was nurtured and inspired by his father, Julio Bouchon Sr.

Julio loves winemaking because it pulls together passion and patience. "Wine needs time. You cannot make it from one day to the other." With his father and consulting winemaker Patrick Valette, his goal is to produce fresh wines that speak of the terroir of their vineyards. Julio oversees all marketing and communications for J. Bouchon.

Natural Practice

Natural wines generally speaking are wines which follow the following growing and making guidelines: No additives added (including no additional yeast added). Grapes are grown on organic or biodynamic vineyards without the use of pesticides. Wine is fermented only using the natural yeast present on the grape or an organic yeast added. Little or no sulfites are added in the wine making process. Focused on sustainability both in how the grapes are grown and the way the wine is made. The goal for natural wines is to have a net positive outcome on the environment.

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