



2003 Chateau Bouscaut

WHO: Chateau Bouscaut
WHAT: Red Bordeaux Blend
WHERE: France, Bordeaux, Pessac-Léognan
WHEN: 2003
HOW MUCH: \$35

The nose has light florals, mostly violet, and aromas of cedar. Black fruits lead, with a light background of red currants. From mid-palate to finish florals shine through. A great balance of acids and fine tannins make a nice food wine. Like many of the 2003 Bordeaux, this seems to be coming into its own right now. If you put up a case planning to hold it for a decade or two, start opening your bottles now. Drink with lamb chops. Highly Recommended. DH

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