



**CLOS CACHET**  
the finest French wines

# MAISON ADVINAM

## Bouffonne

### 2020

01

**Provenance:**

Saint-Morillon, Bordeaux

02

**Grape Variety:**

Merlot & Cabernet Sauvignon  
from Graves.  
Syrah from Roussillon

03

**Pairing:**

Charcoaled Ribeye with pepper  
sauce, pork cutlets on the bbq  
with vegetables

04

**Serving:**

Temperature: 16°C



**Vineyard Cultivation:**

Maison Advinam is located in Saint-Morillon, in the Graves region of Bordeaux. The wines are produced in Gironde and Roussillon by Anne Buiatti, in the philosophy of natural wines. Overall there are zero additives and no sulphur and what really sets Advinam apart is there is no electricity used in the winery. This 2019 vintage of the Bouffonne cuvée is an old 19th century cuvee mix of cabernet, merlot, and syrah.



**Vinification:**

Native fermentation with aging for 12 months in 300L barrels and 750L amphora before being combined in a wooden vat for the end of aging to mature in cohabitation. The wine is then aged for another 6 months in the bottle.



**Tasting Notes:**

Juicy and velvety hermitage cuvée. Rambling scents of dark, brambly berries, aniseed, garrigue and bouquet garni. Lovely, warm kitchen compote cooking scents. Dark berry flavours, authority of sinewy, fresh tannins apparent, succulent, long and fine finish. Feels fancy but unadorned where fruit does the work over winemaking. Such a beautiful, beautiful wine. 95 Points - Mike Bennie, Wine Front. Drink now by decanting for 25 minute.



**Soil Type:**

Clay for the Cabernet Sauvignon, Merlot on silex and Syrah.



**Method:**

Organic and Biodynamic (certified)

**Clos Cachet**

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**Trade Portal**

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