



URS HAUSER BOURRÉE 2024

Ticino DOC | Bianco de Merlot

Bourrée Bianco 2024 is Urs Hauser's Ticino DOC white wine, made entirely from Merlot and bottled at 12.5% volume. The grapes come from Contone in Gambarogno, where the producer describes light, granitic soils and vineyards trained using the Guyot system. WINEMAKING: Gentle pressing is followed by fermentation in stainless steel below 18°C. The producer's method includes around seven months in tank and a further period in bottle before release. Malolactic fermentation is adjusted according to the year. SUGGESTIONS: Serve fresh at 8 to 10°C as an aperitif or alongside a perch risotto or grilled lake fish.

Tasting notes

Color

Clear straw with golden reflections.

Aroma

Apple, pineapple and citrus; acacia blossom, white-flesh fruit.

Taste

Dry, fresh and savoury; rounded palate, persistent citrus fruit.

Finish

Clean, persistent fruit and citrus on the finish.

CANTINA URS HAUSER In Contone, in Ticino's Locarnese district, Urs Hauser developed a vineyard project that began with roughly 60 bottles a year into an estate of about ten hectares. He moved to Ticino at the age of 25; the cantina dates from 2004. Bourrée represents the estate's approach to vinifying the region's principal red grape as a white wine.