# BONNET



# Château Bonnet White 2021

AOC Entre-deux-Mers, Bordeaux, France

# **PRESENTATION**

Very Sauvignon, this wine of André Lurton at an affordable price, is an example of "everyday wine": succulent aromas of pear and tropical fruit, nervous and expressive on the palate, clean finish and well-defined. Intelligent, vibrant easy to drink yet.

### THE VINTAGE

#### WEATHER CONDITIONS

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

#### **HARVEST**

13 September - 5 October 2021

# THE WINE

#### VARIETALS

Sauvignon blanc 85%, Sémillon 15%

### ALCOHOL CONTENT

12.5 % vol.

# **TASTING**

Limpid, pale yellow colour, with light silver reflections.

A beautiful intensity, nose is marked by a tasty mix of exotic fruit notes (mango, passion fruit) and citrus (grapefruit).

After a frank attack, there is a nice intensity in the mouth. The balance is good between roundness and freshness. We find again notes of exotic fruits (mango, candied orange) and citrus fruits (lemon, grapefruit). The whole is very gourmet. Nice finish.

# **FOOD PAIRINGS**

Aperitif, seafood platter, avocado with shrimps, grilled fish.

# SERVING

Serve between 7°C and 11°C

# AGEING POTENTIAL

2 to 3 years





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# THE VINEYARD

#### **TERROIR**

Clay-limestone and clay-siliceous

# SURFACE AREA OF THE VINEYARD

338.39 ac

# AGE OF VINES

19 years old

# IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

# THE CELLAR

# WINEMAKING

After skin-contact and settling, in temperature-controlled stainless-steel tanks.

#### **AGEING**

For 4 months in tanks on lees.

