# BONNET



# Château Bonnet White 2018

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

2018 was one of the warmest years since 1900, featuring above-average temperatures, the second hottest summer to date, and abundant sunshine... Heavy rainfall in the first half of the year was followed by persistent, near-record drought conditions in September.

#### **HARVEST**

29 August - 14 September 2018

#### THE WINE

#### VARIETALS

Sauvignon blanc 75%, Sémillon 23%, Muscadelle 2%

## ALCOHOL CONTENT

12.5 % vol.

#### **TASTING**

Very pale straw-yellow colour shot through with green highlights.

Grown on a clay-limestone terroir, Sauvignon Blanc reveals all of its intensity and power on the nose with citrus, exotic fruit (pineapple) and yellow peach aromas.

The intensity of the nose follows through to the round, generous palate, indicative of perfectly ripe grapes.

#### **FOOD PAIRINGS**

The long, tangy aftertaste and aromatic finish go perfectly with chicken, fish, seafood platters, and a wide range of delicious cheeses.

# 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 harvest.

## THE CELLAR

#### WINEMAKING

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

#### **AGEING**

For 4 months in tanks on lees.

