BONNET



Château Bonnet Réserve White 2020

AOC Entre-deux-Mers. Bordeaux. France

PRESENTATION

Château Bonnet Réserve is made from selected plots of just a few hectares from among the estate's 120 hectares. This white wine is produced sustainably from Sauvignon Blanc and Sémillon grapes.

THE VINTAGE

WEATHER CONDITIONS

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

08/25/2020

THE WINE

VARIETALS

Sauvignon blanc 73%, Sémillon 27%

ALCOHOL CONTENT

13 % vol.

TASTING

Clear, pale yellow colour with some green highlights.

Fine and very expressive, the nose gives off pleasant notes of citrus fruits (grapefruit) and white flowers, slightly vanilla.

On the palate, there is complexity, a nice sweetness and a pleasant freshness. It is a very aromatic wine with notes of citrus (grapefruit, lemon) and white flowers (peach). The whole is well balanced.

FOOD PAIRINGS

This reserve vintage of Château Bonnet, elegant and gourmet, will be the ideal companion of a shrimp-based starter, a grilled fish or even a goat's cheese.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

3 to 5 years





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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous

SURFACE AREA OF THE VINEYARD

9.88 ac

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand or manual sorting before machine

harvest

THE CELLAR

WINEMAKING

After skin-contact and settling, in oak barrels.

AGEING

In oak barrels.

