# BONNET



### Château Bonnet Réserve White 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

#### **HARVEST**

09/03/2015

#### THE WINE

#### VARIETALS

Sauvignon blanc 55%, Sémillon 45%

#### ALCOHOL CONTENT

13 % vol.

#### **TASTING**

Lovely pale yellow with green highlights.

Seductive, beautifully intense, and very expressive. Hints of citrus (lemon), nectarine, and pear, accompanied by subtle oaky nuances.

Moderate, pleasant acidity. White fruit aromas, mostly pear.

#### **FOOD PAIRINGS**

This rich, well-balanced, 2015 white Château Bonnet Réserve is a perfect match with fish, seafood, Chinese food, and cheeses.

#### 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.

