BONNET



Château Bonnet Rosé 2020

AOC Bordeaux, Bordeaux, France

PRESENTATION

With its freshness and notes of currant and raspberry from a short maceration before pressing, it is the wine of all meals. Just fresh, with surprising length, it is a real value.

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

15 September 2020

THE WINE

VARIETALS

Cabernet sauvignon 55%, Merlot 38%, Sémillon 7%

ALCOHOL CONTENT

13 % vol.

TASTING

This 2020 Château Bonnet Rosé is a fairly pale salmon-pink colour, scattered with silver highlights.

The nose is fresh and intense, with complex notes of white fruit (peach) and citrus (pink grapefruit), with a touch of honeysuckle overtones.

The mouthful is fresh and the flavours linger. Starts out smooth, becoming beautifully round midpalate. A slight touch of acidity brings freshness. A well-balanced wine with a lovely long aftertaste. Delicious white fruit aromas follow through to the finish.

FOOD PAIRINGS

Grilled salmon à la plancha, endive tatin, stuffed tomatoes.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years







Château Bonnet Rosé 2020

AOC Bordeaux, Bordeaux, France



THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous

SURFACE AREA OF THE VINEYARD

128.49 ac

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.

