BONNET



Château Bonnet White 2015

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

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 55%, Sémillon 30%, Muscadelle 15%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Attractive pale yellow colour with green highlights.

Good concentration with hints of white flowers, as well as tropical fruit and grapefruit. A Sauvignon Blanc showing some varietal character and an subtle aftertaste.

2015 white Château Bonnet starts out smooth and elegant, with notes of fresh citrus and gooseberry. There are also floral overtones such as acacia blossom. The acidity is well-integrated and in balance. There is a beautiful long finish.

FOOD PAIRINGS

This wine is enjoyable with friends as an aperitif, or with all sorts of fish and seafood dishes.

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: By hand or manual sorting before machine

harvest

THE CELLAR

WINEMAKING

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

AGEING

For 4 months in tanks on lees.

