

DIVINUS

de

Château Bonnet



Divinus de Château Bonnet Red 2018

AOC Bordeaux, Bordeaux, France

PRESENTATION

Divinus is Château Bonnet's prestige cuvée. Our winemaking team has taken the greatest of care every step of the way to produce a wine on a par with the great growths. Made from perfectly ripe grapes, this cuvée displays softer fruit, more body and more pronounced oak when young than the Château Bonnet Réserve.

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

09/17/2018

THE WINE

VARIETALS

Merlot 80%, Cabernet sauvignon 20%

ALCOHOL CONTENT

14 % vol.

TASTING

This Divinus is a wonderful, deep cherry-red colour. This Divinus is a wonderful, deep cherry-red colour.

The nose is very expressive, combining black fruit aromas (blackberry) and oaky and spicy notes, thanks to barrel ageing. A remarkable balance between fruit and oak.

Starts out straightforward, becoming wonderfully round mid-palate. Well-structured and concentrated, leading into a lovely long aftertaste, reminiscent of the oaky and black fruit notes perceived on the nose.

FOOD PAIRINGS

Grilled rib steak or pot-roasted guinea fowl.

SERVING

Serve between 13°C and 15°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Shallow soils with clay and asteriated limestone, excellent drainage and southern exposure

SURFACE AREA OF THE VINEYARD

9.88 ac

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Double guyot with debudding
Grape Harvest: By hand

THE CELLAR

WINEMAKING

Temperature controlled with pumping-over and breaking up of the cap of solid grape particles.

AGEING

For 18 months in new french oak barrels.



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