# BONNET



# Château Bonnet Rosé 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

#### **HARVEST**

27 September - 16 October 2021

## THE WINE

## **VARIETALS**

Cabernet sauvignon 50%, Merlot 43%, Sémillon 7%

## ALCOHOL CONTENT

12.5 % vol.

# **TASTING**

Lovely salmon pink colour, very very pale, with silver reflections.

Nose is very intense, very aromatic and charming, with its rich palette of floral notes (rose) and small red fruits, slightly acidic.

Balanced, very pleasant palate, with a lot of suppleness and freshness. It is a very gourmet, fruity rosé, marked by notes of red fruits, English sweets... Good length.

# **FOOD PAIRINGS**

Aperitif, on a buffet of cold meats, pizza, salads or summer grills.

#### 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

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.

# **REVIEWS AND AWARDS**



"Very pale pink colour with light grey highlights. Nose of red fruits and flowers, touches of menthol. Greedy and fruity attack. Refreshing evolution with mineral accents, bright, lively and tense finish. Serve throughout a summer meal."

Gilbert & Gaillard, 14/03/2022

