BONNET



Château Bonnet White 2019

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

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

HARVEST

5 September - 21 September 2019

THE WINE

VARIETALS

Sauvignon blanc 75%, Sémillon 20%, Muscadelle 5%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Brilliant clear pale yellow colour with green highlights.

Starts out powerful on the nose, going on to reveal delicate aromas of white fruit, pear and citrus. Starts out beautifully straightforward on the palate, becoming round and full-bodied mid-palate. Pleasantly fresh on the finish, contributing a lovely long aftertaste. A well-balanced wine with delicious aromas of white fruit following through to the palate.

FOOD PAIRINGS

This 2019 Bonnet Blanc is particularly enjoyable with oysters, crab or marinated mussels.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years







Château Bonnet White 2019

AOC Entre-deux-Mers, Bordeaux, France



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: Mechanical harvest.

THE CELLAR

WINEMAKING

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

AGEING

For 4 months in tanks on lees.

