

CHATEAU BONNET



Château Bonnet White 2023

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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

29 August - 6 October 2023

THE WINE

VARIETALS

Sauvignon blanc 75%, Sémillon 15%,
Colombard 6%, Muscadelle 4%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale yellow colour with green, slightly silvery highlights.

Intense and complex, the nose is particularly pleasant, dominated by the character of a Sauvignon harvested at perfect ripeness. The notes of white nectarine, passion fruit and citrus blend harmoniously with the floral notes. The whole is successful.

The attack is round and unctuous. Accompanied by notes of citrus fruit and grapefruit, a lovely freshness balances the palate and leads to an interestingly long finish. This is a very pleasant, fresh wine.

FOOD PAIRINGS

Seafood platter, grilled fish, aperitif, prawn gratin.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

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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: Mechanical harvesting.

THE CELLAR

WINEMAKING

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

AGEING

For 4 months in tanks on lees.



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