# BONNET



## Château Bonnet Réserve White 2018

AOC Entre-deux-Mers, Bordeaux, France

### **PRESENTATION**

Château Bonnet Réserve is made from selected plots of just a few hectares from among the estate's 120 hectares. This white wine is produced sustainably from Sauvignon Blanc and Sémillon grapes.

### 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**

08/29/2018

### THE WINE

### VARIETALS

Sauvignon blanc 75%, Sémillon 25%

### ALCOHOL CONTENT

12.5% vol.

### **TASTING**

This 2018 Bonnet Réserve is a lovely pale-yellow colour with green highlights.

Particularly pleasant, complex bouquet of stone fruit aromas (white peach, nectarine) alongside notes of white flowers, overlaid by well-integrated, toasty overtones and hints of brioche. Starts out beautifully round on the palate, demonstrating perfect balance between freshness and

Starts out beautifully round on the palate, demonstrating perfect balance between freshness and delicious flavours. Orchard fruit aromas predominate (white peach, nectarine) and pleasantly blend in with subtle notes of vanilla and lime blossom.

### **FOOD PAIRINGS**

This 2018 Château Bonnet Réserve is ideal paired with sea bream tartare, chicken risotto, courgette crumble or fresh goat's cheese (Rocamadour).

### SERVING

Serve between 7°C and 11°C

### AGEING POTENTIAL

3 to 5 years





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### THE VINEYARD

### **TERROIR**

Clay-limestone and clay-siliceous

### SURFACE AREA OF THE VINEYARD

9.88 ac

### AGE OF VINES

20 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 oak barrels.

### **AGEING**

In oak barrels.

