

CHATEAU BONNET



Château Bonnet Cuvée Eden Red 2021

AOC Bordeaux, Bordeaux, France

PRESENTATION

Château Bonnet is expanding its range and launching Eden: a new wine from plots cultivated using Biocontrol (a set of plant protection methods based on the use of natural method). From the vine to the cellar, these natural methods are respected: indigenous yeasts for fermentation, without sulphite... A brilliant and gourmet wine close to nature, quite simply!

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 2021

THE WINE

VARIETALS

Merlot 53%, Cabernet sauvignon 47%

ALCOHOL CONTENT

13 % vol.

TASTING

Colour, good depth, and a lovely cherry red, with some violet highlights.

The nose is marked by notes of peony, crisp fruit (cherry), enhanced by a hint of peppery notes.

The attack is frank. There is a very nice volume in the middle of the mouth. The tannic structure is average; the tannins are well blended. The red fruits (cherry), previously perceived on the nose, are found here in the mouth. It is a gourmet, digestible wine, very easy to drink.

FOOD PAIRINGS

Aperitif, roasted Camembert cheese, gizzard or lentil salad.

SERVING

Serve between 13°C and 15°C.

AGEING POTENTIAL

2 to 3 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

Clay-limestone and clay-silica.

SURFACE AREA OF THE VINEYARD

24.21 ac

AGE OF VINES

18 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvesting, after plot selection.

THE CELLAR

WINEMAKING

In thermo-regulated stainless steel vats with a crumbling system for the marc cap. Made without any oenological input: indigenous yeasts, no sulphur, no nutrients.

AGEING

Aged in concrete vats to preserve the fruit aromas.



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