# BONNET





# Château Bonnet White 2017

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

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

#### **HARVEST**

08/30/2017

# THE WINE

# **VARIETALS**

Sauvignon blanc 60%, Sémillon 20%, Muscadelle 20%

# ALCOHOL CONTENT

12.5 % vol.

# **TASTING**

Crystal-clear, pale colour that is both fresh and attractive.

Remarkably intense fruity aromas Very ethereal bouquet with white flower and citrus nuances that fill the glass.

Beautiful balance between roundness and freshness on the palate with an astonishingly long aftertaste.

# **FOOD PAIRINGS**

The lemony freshness on the finish goes beautifully with seafood, although this wine is also delicious on its own, as an aperitif.

# 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

338.39 ac

# AGE OF VINES

19 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 temperature-controlled stainless-steel tanks.

#### **AGEING**

For 4 months in tanks on lees.

