

CHATEAU BONNET



Château Bonnet Réserve Blanc 2019

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

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.

TERROIR

Clay-limestone and clay-siliceous

IN THE VINEYARD

Pruning type: Double guyot

Grape Harvest: By hand or manual sorting before machine harvest

HARVEST DATES

09/05/2019

VINIFICATION

After skin-contact and settling, in oak barrels.

AGEING

In oak barrels

VARIETALS

Sauvignon blanc 75%, Sémillon 25%

TECHNICAL DATA

Surface area of the vineyard: 4 ha

Age of vines: 20 years old

AGEING POTENTIAL

3 to 5 years

TASTING

The colour is limpid, brilliant, of an attractive pale yellow, with slightly silvery green reflections. The very aromatic nose is particularly elegant and greedy, with notes of yellow fruit (peach, apricot) and exotic fruit (pineapple), enhanced by a very light woodiness. In the mouth, the attack is supple. It is a well-balanced wine with a nice volume, a lot of roundness, sweetness and a nice fatness. We find here the delicious fruit aromas, already perceived in the nose, enhanced by some woody notes, well blended. With a good length, this wine will be the ideal companion of a codfish back with beurre blanc, a monkfish À l'Armoricaine, or a cheese platter.

VISUAL APPEARANCE

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AT NOSE

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ON THE PALATE

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