CHATEAU
BONNET

Château Bonnet Réserve White 2024

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

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

9 September - 4 October 2024

THE WINE

VARIETALS

Sauvignon blanc 95%, Sémillon 5%

ALCOHOL CONTENT

12.5 % vol.

TASTING

Pale yellow colour with golden, slightly green highlights, a sign of freshness. Beautiful brilliance and clarity.
The nose is expressive and complex, opening with aromas of yellow-fleshed fruit like apricot and peach, accompanied by subtle floral notes.
On the palate, the attack is full and smooth. The mid-palate stands out for its volume, well-controlled fatty texture and remarkable balance between richness and freshness. The finish is lively and tangy, with a very discreet, perfectly blended woody note. A well-structured wine, both generous and elegant.

FOOD PAIRINGS

Roast fillet of sea bass with citrus emulsion, veal blanquette, thin tart with sweet onions and fresh goat's cheese.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

3 to 5 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-siliceous

SURFACE AREA OF THE VINEYARD
4 ha

AGE OF VINES
20 years old

IN THE VINEYARD
Pruning type: Double Guyot
Grape Harvest: Mechanical harvest.

THE CELLAR

WINEMAKING
After skin-contact and settling, in oak barrels.

AGEING
In oak barrels.

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