

CHATEAU BONNET

Château Bonnet Rosé 2024

AOC Bordeaux, Bordeaux, France



PRESENTATION

With its freshness and notes of currant and raspberry from a short maceration before pressing, it is the wine of all meals. Just fresh, with surprising length, it is a real value.

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

23 September - 25 September 2024.

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Brilliant colour, a lovely pale pink with salmon reflections and silvery highlights. Intensely fruity and generous, the nose opens with aromas of raspberry and red berries, accompanied by delicate hints of vine peach and fresh flowers such as roses. Balanced, fresh and very pleasant.

The attack is supple, followed by a full, round mid-palate. The liveliness of the wine gives a lingering sensation of freshness, with a harmonious, persistent finish. A well-balanced rosé, both fresh and generous, perfect for relaxing moments or summer meals. A successful vintage to be savoured without delay.

FOOD PAIRINGS

Aperitifs, cold meats, salmon pasta, pizzas, summer salads.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

128.49 ha

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

In stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks.



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