

DIVINUS

de Château Bonnet



Divinus de Château Bonnet Red 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Divinus is Château Bonnet's prestige cuvée. Our winemaking team has taken the greatest of care every step of the way to produce a wine on a par with the great growths. Made from perfectly ripe grapes, this cuvée displays softer fruit, more body and more pronounced oak when young than the Château Bonnet Réserve.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

16 September - 10 October 2022

THE WINE

VARIETALS

Merlot 65%, Cabernet sauvignon 35%

ALCOHOL CONTENT

14 % vol.

TASTING

Intense garnet-red colour.

On the nose, notes of vanilla are accompanied by fresh aromas of black fruits. The ageing is still noticeable, but will integrate harmoniously with the bottle ageing.

The attack on the palate is soft and enchanting, with a pleasant roundness and good volume in the mid-palate. The tannic structure is more subtle than in other vintages, but offers excellent balance. The freshness lingers on the palate, leaving the impression of a very harmonious wine.

FOOD PAIRINGS

Breast of duck with figs, rib of beef on the grill, rack of pork with herbs.

SERVING

Serve between 13°C and 15°C

AGEING POTENTIAL

5 to 10 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

Shallow soils with clay and asteriated limestone, excellent drainage and southern exposure.

SURFACE AREA OF THE VINEYARD

9.88 ha

AGE OF VINES

23 years old

IN THE VINEYARD

Pruning type: Double Guyot with debudding.
Grape Harvest: mechanical harvest.

THE CELLAR

WINEMAKING

Temperature controlled with pumping-over and breaking up of the cap of solid grape particles.

AGEING

For 18 months in new french oak barrels.



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