CHATEAU



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

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

2 September - 13 September 2022

THE WINE

VARIETALS

Cabernet sauvignon 51%, Merlot 45%, Sémillon 4% ALCOHOL CONTENT 13 % vol.

TASTING

Very pale pink colour with silver highlights.

The nose reveals notes of small red fruits (strawberries, redcurrants), English candy, slightly acidic, without forgetting some very light aromas of white fruits (peach).

This wine is very pleasant from the start. There is a nice fatness in the middle of the mouth, complexity, with again very tasty notes of small red fruits (strawberries), slightly acidic. It is a wine full of delicacy.

FOOD PAIRINGS

Aperitif, buffet of cold meats, pizza, summer salad.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



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CHATEAU BONNET

Château Bonnet Rosé 2022

AOC Bordeaux, Bordeaux, France



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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