

# DIVINUS

de

## Château Bonnet



### Divinus de Château Bonnet Red 2019

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

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

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

#### IN THE VINEYARD

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

#### HARVEST

24 September 2019

#### 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.

#### VARIETALS

Cabernet sauvignon 60%, Merlot 40%

#### 13.5 % VOL.

Contains egg or egg products.

#### TECHNICAL DATA

Surface area of the vineyard: 9.88 ha  
Age of vines: 23 years old

#### SERVING

Serve between 13°C and 15°C

#### AGEING POTENTIAL

5 to 10 years

#### TASTING

Deep and dense colour, very dark red, almost black, with ruby highlights.

The nose is very expressive, with notes of toast, coffee, but also ripe black fruits (blueberries, blackberries, black cherries...), with some vanilla touches.

The attack is full and fleshy. The tannins are coated. The mouth is well balanced, with sweetness and freshness. The black fruit notes (blackberry, blueberry, blackcurrant), already perceived on the nose, dominate here. Good length. Rich finish. Its tannic structure gives it good ageing potential.



## FOOD PAIRINGS

Meat or poultry terrines, kebabs and grilled meats, as well as pasta in Italian sauce.

## REVIEWS AND AWARDS



Silver  
Spring Tasting 2024 Silver

