# DIVINUS

### de

## Château Bonnet



### **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

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.

### **HARVEST**

24 September 2019

### THE WINE

### **VARIETALS**

Cabernet sauvignon 60%, Merlot 40%

### ALCOHOL CONTENT

13.5 % vol.

### **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.

### **SERVING**

Serve between 13°C and 15°C

### **AGEING POTENTIAL**

5 to 10 years



GRAND VIN DE BORDEAUX
2019

DIVINUS

Château Bonnet

Ce grand vin, bel enfant de ma

Entre-Deux-Mers, bercee



# DIVINUS

## de

# Château Bonnet

### Divinus de Château Bonnet Red 2019

AOC Bordeaux, Bordeaux, France



### 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 contrrolled with pumping-over and breaking up of the cap of solid grape particles.

### **AGEING**

For 18 months in new french oak barrels.

