CHATEAU
BONNET

Petit Bonnet Rosé 2024

AOC Bordeaux, Bordeaux, France

PRESENTATION

Petit Bonnet Rosé, the youngest member of the Château Bonnet family, is the ideal reference for those looking for freshness, indulgence and practicality. Available in a portable 25cl format, it's easy to slip into when you're on the move, whether for a picnic, an impromptu evening or a gourmet outing. True to the house style, it's irresistibly fresh and fruity, with notes of crisp red berries. A little pleasure to be savoured without hesitation!

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 hues, studded with silver highlights.
Expressive and generous, the nose reveals intense aromas of red fruits, especially raspberry, with subtle accents of vine peach and fresh flowers such as rose. A delicate freshness emerges, making the whole a very pleasant experience.
The attack is soft and velvety, opening onto a round and generous palate. The freshness lingers for a long time and gives a fine finish. The 2024 vintage is a success, offering a fresh, elegant rosé that is resolutely delicious.

FOOD PAIRINGS

Tapas, apéritif, salmon yakitori, summer salads, ham and mozzarella croque-monsieur,

SERVING

Serve between 7°C and 11°C.

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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