



Les Jardins de Bonnet, AOC Bordeaux, white, 2024

AOC Bordeaux, Bordeaux, France

PRESENTATION

Les Jardins de Bonnet is a bright white wine that combines freshness, fruity notes and floral accents. It is the perfect embodiment of the rich clay-limestone terroirs of Bordeaux appellation. A perfect accompaniment to seafood dishes, it adds finesse and delicacy to any recipe.

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

09 September - 04 October 2024

THE WINE

VARIETALS

Sauvignon blanc 52%, Sémillon 34%,
Colombard 9%, Muscadelle 5%

ALCOHOL CONTENT

12,5 % vol.

TASTING

A lovely pale yellow colour with crystalline highlights.

Very expressive, the nose reveals delicate notes of juicy pear, citrus and exotic fruit. The whole is particularly pleasant.

On the palate, the attack is velvety, offering a smooth texture that evolves towards a perfectly balanced freshness in the middle of the tasting. The whole is carried by a palette of delicious fruity notes (pear, citrus, etc.), with each sip exhaling freshness and delicacy. The moderately long finish leaves a pleasant, subtly persistent impression.

FOOD PAIRINGS

Seafood platter, oysters, grilled fish, fresh goat's cheese terrine with hazelnuts and honey.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

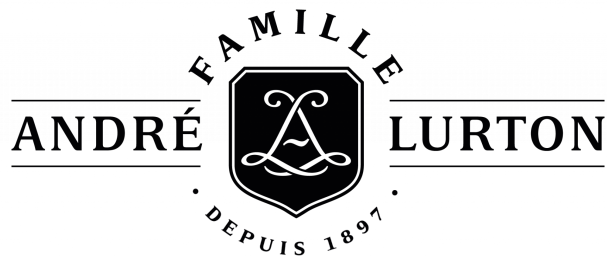
2 to 3 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

AGE OF VINES

20 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: mechanical harvests.

THE CELLAR

WINEMAKING

After skin-contact and settling, in stainless steel, temperature-controlled tanks.

AGEING

For 4 months in tanks on lees.



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