

CHATEAU BONNET



Château Bonnet White 2024

AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

Very Sauvignon, this wine of André Lurton at an affordable price, is an example of "everyday wine": succulent aromas of pear and tropical fruit, nervous and expressive on the palate, clean finish and well-defined. Intelligent, vibrant easy to drink yet.

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

9 September - 4 October 2024

THE WINE

VARIETALS

Sauvignon blanc 80%, Colombard 14%,
Sémillon 6%

ALCOHOL CONTENT

12 % vol.

TASTING

This white wine has a pale yellow colour with subtle green reflections, synonymous with freshness and brilliance.

The remarkably intense nose reveals a distinct Sauvignon character, blending bright citrus notes with hints of passion fruit, expressed with freshness and elegance.

The palate is perfectly structured, combining liveliness and aromatic richness with remarkable freshness and length. This is a seductive vintage with a bright, assertive character, perfect for accompanying gourmet moments or refined dishes.

FOOD PAIRINGS

Seafood platter, white fish ceviche, chicken with lemon and herbs, goat's cheese.

SERVING

Serve between 7°C and 11°C

AGEING POTENTIAL

2 to 3 years



FAMILLE ANDRÉ LURTON

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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

137 ha

AGE OF VINES

19 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

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

AGEING

For 4 months in tanks on lees.



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