

# CHATEAU BONNET



## Château Bonnet Réserve White 2023

AOC Entre-deux-Mers, Bordeaux, France

### PRESENTATION

Château Bonnet Réserve is made from selected plots of just a few hectares from among the estate's 120 hectares. This white wine is produced sustainably from Sauvignon Blanc and Sémillon grapes.

### THE VINTAGE

#### WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

#### HARVEST

29 August - 6 September 2023

### THE WINE

#### VARIETALS

Sauvignon blanc 64%, Sémillon 31%,  
Muscadelle 5%

#### ALCOHOL CONTENT

12.5 % vol.

#### TASTING

A brilliant yellow colour with golden and slightly green highlights.

Intense and fruity on the nose, with aromas of apricot and peach, enriched by delicate floral notes, it offers a delightful complexity of flavours.

The attack is generous and supple, with good volume and a lovely fatness in the middle of the palate. The balance is perfectly controlled thanks to its invigorating freshness. The finish is tangy and refreshing, with a subtle, well-integrated note of wood that adds to the harmonious structure of this wine.

#### FOOD PAIRINGS

Fish in white butter sauce, Risotto with asparagus and parmesan, roast chicken with Provence herbs.

#### SERVING

Serve between 7°C and 11°C

#### AGEING POTENTIAL

3 to 5 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

# CHATEAU BONNET

## Château Bonnet Réserve White 2023

AOC Entre-deux-Mers, Bordeaux, France



### THE VINEYARD

#### TERROIR

Clay-limestone and clay-siliceous

#### SURFACE AREA OF THE VINEYARD

9.88 ha

#### AGE OF VINES

20 years old

#### IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvest.

### THE CELLAR

#### WINEMAKING

After skin-contact and settling, in oak barrels.

#### AGEING

In oak barrels.



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)