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

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
4 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

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