BONNET



Château Bonnet Red 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Thanks to expressive fruit – but without excessive concentration – Château Bonnet's red wine is unquestionably charming. In fact, it is a benchmark in Bordeaux. The wine is best enjoyed on the young side, although the quality tannin ensures good ageing for several year.

THE VINTAGE

WEATHER CONDITIONS

2022 was a particularly atypical year due to extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyard just as the vines were starting to bud, there was a long period of exceptional drought from May until the end of September. The result was low yields and a perfect state of health at harvest time throughout the vineyard.

HARVEST

16 September - 10 October 2022

THE WINE

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

ALCOHOL CONTENT

13,5 % vol.

TASTING

Deep, brilliant cherry-red colour.

Intense and particularly seductive, the nose is dominated by aromas of fresh red fruit such as strawberry, redcurrant and raspberry.

The attack is supple and slightly sweet, quickly giving way to a generous, round body. The mid-palate is full-bodied and delicious. The tannins are fine and silky, with an elegant finish.

This is a harmonious, well-balanced wine with a supple texture and pleasant freshness. It is easy to drink.

FOOD PAIRINGS

Platter of cold meats (ham, sausage), beef tartare, homemade burgers, roast poultry, cheeses (such as Camembert or Brie)

SERVING

Serve between 13°C and 15°C

AGEING POTENTIAL

3 to 5 years





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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

SURFACE AREA OF THE VINEYARD

88,5 ha

AGE OF VINES

17 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical grape harvesting.

THE CELLAR

WINEMAKING

In stainless-steel tanks with patented cap-breaking system.

AGEING

10 to 12 months in tanks.

