BONNET



Château Bonnet Cuvée Fden Red 2023

AOC Bordeaux, Bordeaux, France

PRESENTATION

Château Bonnet is expanding its range and launching Eden: a new wine from plots cultivated using Biocontrol (a set of plant protection methods based on the use of natural method). From the vine to the cellar, these natural methods are respected: indigenous yeasts for fermentation, without sulphite... A brilliant and gourmet wine close to nature, quite simply!

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

27 September - 9 october 2023

THE WINE

VARIETALS

Cabernet sauvignon 100%

ALCOHOL CONTENT

12 % vol.

TASTING

A very deep red colour with bright violet reflections.

On the nose, it needs a little aeration to fully express its aromatic bouquet. Once opened, it reveals seductive aromas of black fruits, particularly blackcurrant, blackcurrant cream and blackberry.

The attack is marked by a pleasant sweetness, which is quickly balanced by the tension of the midpalate and finish. It is still a young wine, but its tannins will become finer with time, promising an interesting evolution. Despite its youth, this cuvée has a fairly light structure, which makes it pleasant to drink now.

FOOD PAIRINGS

Beef carpaccio, winter vegetable gratin with goat's cheese, roast chicken...

SERVING

Serve between 13°C and 15°C.

AGEING POTENTIAL

2 to 3 years





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THE VINEYARD

TERROIR

Clay-limestone and clay-silica.

SURFACE AREA OF THE VINEYARD

24.21 ha

AGE OF VINES

18 years old

IN THE VINEYARD

Pruning type: Double Guyot. Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

In thermo-regulated stainless steel vats with a crumbling system for the marc cap. Made without any oenological input: indigenous yeasts, no sulphur, no nutrients.

AGEING

Aged in concrete vats to preserve the fruit aromas.

