

CHATEAU BONNET



Château Bonnet Cuvée Eden Red 2022

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

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

7 October 2022

THE WINE

VARIETALS

Cabernet sauvignon 85%, Merlot 15%

ALCOHOL CONTENT

13 % vol.

TASTING

Beautiful purple-red colour.

Intense, the nose is marked by delicious notes of black fruit (black cherry and blackcurrant). The whole is very pleasant..

The attack is frank. Nice volume in the middle of the palate. This is a wine with freshness and lovely fruit. Notes of black fruit (black cherry and blackcurrant) combine nicely with a hint of sweet spices. Very expressive finish.

FOOD PAIRINGS

Platter of cold meats as an aperitif, grilled meat, cheese platter.

SERVING

Serve between 13°C and 15°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-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, after plot selection.

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.



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