

# CHATEAU BONNET

## Château Bonnet Rosé 2023

AOC Bordeaux, Bordeaux, France



### PRESENTATION

With its freshness and notes of currant and raspberry from a short maceration before pressing, it is the wine of all meals. Just fresh, with surprising length, it is a real value.

### THE VINTAGE

#### WEATHER CONDITIONS

2023 was marked by a homogeneous start to vegetation: bud-break dates returned to normal, foliage developed rapidly and bunches of grapes emerged nicely. 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

1 September - 13 September 2023.

### THE WINE

#### VARIETALS

Merlot 55%, Cabernet sauvignon 38%,  
Sauvignon blanc 7%

#### ALCOHOL CONTENT

12,5 % vol.

#### TASTING

A brilliant salmon-pink colour, quite pale, with silver highlights.

Particularly intense, the nose is a subtle blend of notes of small red fruits (strawberries, redcurrants, raspberries), citrus fruit and lightly acidic English sweets.

The attack is very smooth. On the palate, the wine is beautifully full-bodied and voluminous, with delicious notes of red berries (strawberries, raspberries) and citrus fruit. A pleasant freshness appears in the middle of the palate and follows through to the finish. This is a very refreshing wine, full of deliciousness, that will be a pleasure to drink.

#### FOOD PAIRINGS

Aperitifs, cold meats, salmon pasta, pizzas, summer salads.

#### SERVING

Serve between 7°C and 11°C.

#### AGEING POTENTIAL

2 to 3 years



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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-siliceous.

#### SURFACE AREA OF THE VINEYARD

52 ha

#### AGE OF VINES

19 years old

#### IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: Mechanical harvesting.

### THE CELLAR

#### WINEMAKING

In stainless steel, temperature-controlled tanks.

#### AGEING

For 4 months in tanks.



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