CHATEAU



AOC Entre-deux-Mers, Bordeaux, France

PRESENTATION

Very Sauvignon, this wine of André Lurton at an affordable price, is an example of "everyday wine": succulent aromas of pear and tropical fruit, nervous and expressive on the palate, clean finish and well-defined. Intelligent, vibrant easy to drink yet.

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

29 August - 26 September 2022

THE WINE

VARIETALS

Sauvignon blanc 80%, Sémillon 20%

ALCOHOL CONTENT 13 % vol.

TASTING

Pale yellow colour with some green highlights.

The nose, very fruity, is very pleasant and gains even more intensity by opening the glass. Notes of exotic fruits mingle with those of yellow peach, with happiness.

The attack is fresh. In the middle of the mouth, the wine has a nice fatness. We find exotic and white peach notes. Volume and freshness: the balance is perfect. Nice length.

FOOD PAIRINGS

Aperitif, seafood platter, grilled fish.

SERVING

Serve between 7°C and 11°C.

AGEING POTENTIAL

2 to 3 years





SAUVIGNON BLANC SÉMILLON

BORDEAUX ENTRE-DEUX-MER

> A M I L L E RÉ LURTON



FAMILLE ANDRÉ LURTON

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CHATEAU BONNET

Château Bonnet White 2022

AOC Entre-deux-Mers, Bordeaux, France



THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

SURFACE AREA OF THE VINEYARD 338.39 ha

AGE OF VINES 19 years old

IN THE VINEYARD

Pruning type: Double Guyot Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

After skin-contact and settling, in temperature-controlled stainless-steel tanks.

AGEING

For 4 months in tanks on lees.



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