CHATEAU
BONNET

# Petit Bonnet Blanc 2024

AOC Entre-deux-Mers, Bordeaux, France

## PRESENTATION

Petit Bonnet White, the youngest member of the Château Bonnet family, is the ideal reference for those looking for freshness and practicality. Available in a portable 25cl format, it's easy to slip into when you're on the move, whether for a picnic, an impromptu evening or a gourmet outing. True to the house style, it's irresistibly fresh and fruity, driven by a perfectly ripe Sauvignon.

## THE VINTAGE

### WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

### HARVEST

9 September - 4 October 2024

## THE WINE

### VARIETALS

Sauvignon blanc 80%, Colombard 14%, Sémillon 6%

### ALCOHOL CONTENT

12 % vol.

### TASTING

A pale yellow colour with subtle green highlights, synonymous with freshness and sparkle.
The remarkably intense nose reveals a distinct Sauvignon character, combining bright citrus and passion fruit notes with a fresh, elegant expression.
Perfectly structured on the palate, it combines liveliness and aromatic richness with remarkable freshness and persistence. This vintage will seduce you with its brilliance and assertive character, perfect for gourmet and convivial moments.

### FOOD PAIRINGS

Oyster platter, as an aperitif, sushi, goat's cheese.

### SERVING

Serve between 7°C and 11°C

### AGEING POTENTIAL

2 to 3 years

### RESIDUAL SUGAR

1,5 g/l

### TOTAL ACIDITY

4,35 g/l

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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**

137 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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