

CHÂTEAU BONNET WHITE. 2009



Color	White
Varietal	Sauvignon Blanc 50% Sémillon 40% Muscadelle 10%
Appellation	Entre-Deux-Mers
Area	667 acres, 296 in white
Soil	Clay–limestone and clay–siliceous
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	1,214 to 2,023 vines per acre
Ages of vines	19 years
Pruning	Double guyot
Harvest	By hand or manual sorting before machine harvest
Fermentation	After skin– contact and settling, in temperature– controlled stainless– steel tanks
Temperature	18° to 20° C
Malolactic fermentation	No
Maturation	For 4 months in tanks on lees
Fining	Tartaric precipitation by cold treatment
Aging	Expressive between 2 to 3 years
Appearance	Brilliant yellow with silver highlights.
Nose	Very characteristic of Sauvignon Blanc with broom flower, grapefruit and passion fruit aromas.
Palate	The attack is a lovely balance between the opulence of Sémillon with the crisp quality of the Sauvignon Blanc, combining notes of white peach, blossom and fresh apricot. The addition of Muscadelle lends body and charm, with its exotic, slightly spicy notes contributing to a lingering finish. Enjoy with seafood, fish dishes, fish Carpaccio, hard rind cheeses and goat cheese