

## CHÂTEAU BONNET RED. 2006

<b>Color</b>	Red
<b>Varietal</b>	Cabernet Sauvignon 50% Merlot 50%
<b>Appellation</b>	Bordeaux
<b>Area</b>	667 acres, 370 in red
<b>Soil</b>	Clay–limestone and clay–siliceous
<b>Rootstock</b>	Riparia gloire – 3309C – Fercal – 101.14
<b>Fertilization</b>	Traditional, limited impact
<b>Density</b>	1,214 to 2,023 vines per acre
<b>Ages of vines</b>	19 years
<b>Pruning</b>	Double guyot
<b>Harvest</b>	By hand or manual sorting before machine harvest
<b>Fermentation</b>	In stainless-steel temperature-controlled tanks with patented cap-breaking system
<b>Duration</b>	2 to 3 weeks subject to extraction of tannins
<b>Temperature</b>	28° to 30° C
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	For 12 months in oak barrels (25% new)
<b>Fining</b>	Eggwhites
<b>Aging</b>	Expressive between 8 to 15 years
<b>Appearance</b>	Deep garnet red.
<b>Nose</b>	Ripe red fruits aromas with elegant, toasty oak notes.
<b>Palate</b>	Fruity and smooth upfront. The wine also shows great freshness and elegant tannins with subtle vanilla notes. It is a classy and complex wine.

