

DIVINUS DE CHÂTEAU BONNET RED. 2005

Color	Red
Varietal	Merlot 80% Cabernet Sauvignon 20%
Appellation	Bordeaux
Area	9.88 acres
Soil	Shallow soils with clay and asteriated limestone, excellent drainage and southern exposure
Fertilization	Traditional, limited application
Density	2,023 vines per acre
Ages of vines	18 years
Pruning	Double guyot with debudding
Harvest	By hand
Fermentation	Temperature controlled with pumping-over and breaking up of the cap of solid grape particles
Duration	Approximately 3 weeks
Temperature	30° C
Malolactic fermentation	Yes
Maturation	For 18 months in new French oak barrels
Fining	Eggwhites
Aging	Expressive between 3 and 5 years, can age up to 10 years
Appearance	Intense, deep garnet.
Nose	Smoky, toasty. Ripe berry notes, hints of leather.
Palate	Attractive upfront, concentrated and full-bodied. Tannins still a touch astringent, needs a few more years. Rich, opulent, tannic. Berry notes of cassis, cherry, blackberry. Spicy licorice. Smoky, toasty. 2 to 6 years, drink with roast meats.

