



CHATEAU BONNET

CHÂTEAU BONNET WHITE. 2010

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	Bright pale yellow
Nose	Intense aromas of grapefruit, boxwood, and acacia flowers.
Palate	The attack is fresh and lemony. The wine is well- balanced with a rich body and nice structure and long finish. The aromatic persistence is remarkable, and the notes of citrus fruits and yellow peaches linger on the palate. This wine is delicious and a perfect match with fish tartars, shellfish and summer salads.

