



CHATEAU BONNET

CHÂTEAU BONNET ROSÉ. 2010

Color	Rosé
Varietal	Merlot 50% Cabernet Sauvignon 50%
Appellation	Bordeaux
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	In stainless-steel temperature-controlled tanks with patented cap-breaking system
Temperature	20° to 22° C
Malolactic fermentation	No
Maturation	For 4 months in tanks
Fining	Tartaric precipitation by cold treatment
Aging	Expressive between 2 to 3 years
Appearance	Delightfully eye-catching brilliance with bright pink highlights.
Nose	Intense nose with a distinctively broad palette of fruit aromas (strawberry, raspberry...) forming an elegant ensemble, very precise and very clean.
Palate	Very clean, elegant, smooth with raspberry and cassis flavors. Generous, but also youthful, lively and dynamic, lingers to a lovely finish. Enjoy with barbecued pork.

