



CHATEAU BONNET

CHÂTEAU BONNET RED. 2008

Color	Red
Varietal	Cabernet Sauvignon 50% Merlot 50%
Appellation	Bordeaux
Area	667 acres, 370 in red
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 2 to 3 weeks subject to extraction of tannins
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in oak barrels (25% new)
Fining	Eggwhites
Aging	Expressive between 8 to 15 years
Appearance	Shows a deep, bright garnet color.
Nose	The nose, very youthful, reveals oak aging through its spicy vanilla aromas, but also already presents delicate hints of ripe red fruit which will grow stronger over time.
Palate	The palate is very generous, an indication of the quality of this vintage in Bordeaux. The already astonishingly harmonious structure and body are proof of perfect tannic maturity at harvest. Along with licorice tones, they bring elegance and complexity to this fine wine, whose finish is long and persistent. Perfect with red meats, barbecued, broiled or in sauce.

