



CHATEAU  
**BONNET**

— *Entre-deux-Mers* —

CHATEAU BONNET WHITE

2016



#### BACKGROUND

Part of the family-owned Les Vignobles André Lurton, Château Bonnet has been in the Lurton family since 1897. It was inherited by current patriarch André Lurton in 1953, who set about buying up prime vineyard acreage until he had transformed his tiny family estate into the largest chateau in Bordeaux. André Lurton is one of the main figures behind the Entre-Deux-Mers quality revolution. Château Bonnet White's pioneering dry, aromatic style created by skin maceration and cold fermentation set the new standard for white Bordeaux, which previously had been primarily low quality and off-dry. Today, Château Bonnet white is the international leader in its category, with one bottle sold every 15 seconds.

#### APPELLATION

Entre-deux-Mers AOC

#### SOURCING

Château Bonnet vineyards

#### VARIETAL COMPOSITION

55% Sauvignon Blanc, 30% Sémillon, 15% Muscadelle

#### WINEMAKING

Sourced from a 19-year-old plot in the clay-limestone, clay-siliceous Château Bonnet vineyards, the grapes are fermented after a cold soak in temperature-controlled stainless-steel tanks. The wine is then aged sur lie for four months for added richness and complexity.

#### VINTAGE NOTES

Described as an “impressive vintage” by Wine Enthusiast’s Roger Voss, 2016’s wet spring and dry summer resulted in perfectly balanced wines. Rain levels were ideal near harvest, meaning generous yields and small berry sizes with wines that are long and complex with crisp acidity.

#### TASTING NOTES

The aromatic nose shows notes of ripe peach and meyer lemon with floral underpinnings. On the palate, it is medium bodied with food-friendly acidity.

#### TECHNICAL DATA

pH 3.3    TA 3.2 g/L    RS 0.3 g/L    Alc. 12.4%

#### WINEMAKER

Laurent Le Dez

#### FOUNDER

André Lurton