CHATEAU HAUT BONNEAU 2023 Merlot

AOC MONTAGNE SAINT EMILION



A word from the owner

Montagne Saint-Emilion

Sarah & Bruno Marchand

« Through Château Haut Bonneau, we would like to introduce you to the sublime terroir in which the Merlot, the "king variety" of Saint Emilion, is grown: a wine of ripe, magnificent fruit and excellence.

Traditional Bordeaux oak ageing brings out the full complexity of this traditional grape variety from our region.»

The estate

The Château is committed to the challenges of the future:

- A new winery with stainless steel vat room, thermo-regulated, *with low energy impact* and management of wine effluents s
- Implementation of an *HACCP system* to ensure food safety for consumers
- <u>Level 3 **HVE**</u> (High Environmental Value) certification for the estate, starting with the 2018 vintage

Bruno is also committed to defending his appellation, and at the age of 40 has already spent 15 years as president of the Montagne St Emilion AOC.

Surface area for this selection: 2 ha Soil : south-facing clay-limestone slopes Grapes variety : 100% Merlot Age of the vineyard: 20 ans Degree : 15%vol







<u>Cécile CAZAUX - Oenologue :</u> Tasting on February 26, 2024:

« With its deep colour, Château Haut-Bonneau 2023 - Merlot already reveals great complexity: black fruit, spices, tobacco, mocha... a rich nose of great maturity. The palate is full-bodied, smooth and remarkably long. »

Andréas Larsson – Meilleur sommelier du Monde 2007 : 92/100 Tasted on july 25, 2024 :

« Inky dark purple core and hue. Pure nose offering floral notes, violet, dark plum and cherry with mild oak and spiciness. Rounded yet dense palate with grainy tannin and well kept freshness, crunchy dark fruit and a long vibrant finish.»

On the vine: Guyot pruning, disbudding, manual leaf removal.

Harvest : mechanical with on-board sorting Vinification : Maceration/vatting for 3 to 4 weeks with controlled oxygenation.

Ageing : Traditional Bordeaux wine for about 12 months

Packaging : box of 6 bottles

