

# **CHATEAU HAUT BONNEAU 2021** VIEILLES VIGNES

AOC MONTAGNE SAINT EMILION



## A word from the owner

"Château Haut Bonneau is a blend of Merlot and Cabernet Franc. After fermentation, the wines from the oldest plots are blended and matured in the traditional Bordeaux way. Our wines are tasted once a month by our family, so that we can respect the fruit of our labour.....the wine! On average, the wine is matured for around twelve months. »

### 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.

Total area: 25 hectares Surface area for this selection: 3 ha Soil : south-facing clay-limestone slopes Grapes variety : 80% Merlot, 20 % Cabernet Franc. Age of the vineyard: 40 ans Degree : 13.5%vol









## Concours International de Lyon

<u>2023 :</u> Tasting on March 23, 2023 Score 91/100 - Gold medal

#### <u>Concours des vins de Bordeaux</u> 2022

Tasters' comments - April 22, 2022: « Fruity, spicy, fat and elegant. A seductive wine. »

#### Silver Medal

## Andréas LARSSON :

Tasting on June 6, 2024 : Note 90/100 « Medium ruby red colour. The nose is pure offering fresh red fruit, plum and a herbal spiciness. Good weight on the palate, the texture is still young but with a lot of freshness, generous red fruit and a fine persistency. »

### Guide Hachette 2025 : <u>1 Star</u> – Tasted january 2025

« The fruit of a blend of old Merlot vines (80%) and Cabernet Franc, this savoury Montagne delivers fresh fruit aromas with just a hint of wood. Round and wellbalanced, the palate offers a pleasant velvetiness around silky, full-bodied tannins.. »

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

Harvest : mechanical with on-board sortingVinification : Maceration/vatting for 3 to 4 weeks with controlled oxygenation.Ageing : Traditional Bordeaux wine for about 12 months.





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