

# CHATEAU HAUT BONNEAU 2022

## CABERNET SAUVIGNON

AOC MONTAGNE SAINT EMILION



### A word from the owner

« At Château Haut Bonneau, we want you to discover the sublime terroir in which this Cabernet Sauvignon is grown, "in the land of Merlot", which produces a wine of ripe, magnificent and generous fruit.

Traditional Bordeaux oak ageing reveals all the complexity of this grape variety, a partner in the finest wines. »

### 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
- Implementation of an **HACCP system** to ensure food safety for consumers
- **Level 3 HVE** (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.



### Cécile CAZAUX - Oenologue :

Tasting on March 19, 2023:

« A deep, brilliant colour for this pure Cabernet Sauvignon with character. The already promising nose is beautifully complex, with aromas of cedar, spices and red fruit. The palate is dense and structured, with a long, minty finish. »

### Andréas Larsson- Meilleur sommelier du Monde 2007 :

91/100 Tasting on May 9, 2023

« Youthful dark purple core and hue. Pure nose offering cassis, red plum, sage, tobacco leaf and mild oak. The palate is youthful and dense, still with a tight texture and a tannic presence, yet a fine purity of fruit and freshness with good length and potential. Keep another 2 years. »

### dégustation en vidéo :

Scan me!



**Total area:** 25 hectares

**Surface area for this selection:** 2 ha

**Soil :** south-facing clay-limestone slopes

**Grapes variety :** 100 % Cabernet Sauvignon.

**Age of the vineyard:** 20 ans

**Degree :** 14%vol

**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

