

CHATEAU HAUT BONNEAU 2023

AOC LUSSAC SAINT EMILION



A word from the owner

« In 2017, we added a very pretty, old Merlot vineyard over 60 years old in Lussac st Emilion to the Château Haut Bonneau plot. Situated on a clay-gravel soil, it produces wines that are greedy, warm and full of charm, which we enjoy tasting in their youth. »

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.

Total area: 1.57 hectares
Surface area for this selection: 1.57 ha
Soil : clay-gravel
Grapes variety : 100% Merlot.
Age of the vineyard: 60 ans
Degree : 14.5%vol



Concours de Bordeaux 2024 : Tasting on March 18, 2024 :

« Beautiful black colour. Nose of red fruit and undergrowth. Silky on the palate, good length. Well-balanced»

Andréas Larsson- Best sommelier of the world : 90/100 Tasted on october 23, 2024

« Bright and dark young colour with a purple hue. Pure and chalky with wild berries, cassis, cherry and discreet oak notes. Medium weight with a bright freshness, rounded tannin, digest young fruit flavours with a fine length...»

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 10 months

