

CHATEAU HAUT BONNEAU 2022

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
- 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: 25 hectares

Surface area for this selection: 3 ha

Soil : south-facing clay-limestone slopes

Grapes variety : 80% Merlot, 20 % Cabernet Sauvignon.

Age of the vineyard: 40 ans

Degree : 13.5%vol



Cécile CAZAUX - Oenologue :

Tasting on March 19th, 2023 :

« A racy blend of Merlot and Cabernet Sauvignon. The aroma is distinguished by notes of black fruit, roasting and toasted aromas. The palate is deep, velvety and already elegant. »

Tasting on January 25th, 2024 :

« A Merlot / Cabernet Sauvignon blend expressing great strength and breed. A dense nose of red and black berries, tobacco and spices. Velvety smooth and unfailingly fresh, the palate is magnificently inviting. The finish offers refined tannins and a fine sign of maturity. »

Andréas LARSSON :

Tasting on June 18th, 2024 :

Note 89 /100

« Medium deep ruby red colour. The nose displays new oak and toast notes, discreet young fruit, fresh red berries and some herbal notes. Medium-weight on the palate, a fresh acidity, youthful texture but ripe tannin, some herbal spiciness, supple red fruit and a rather long 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.

