

Montagne Saint-Emilion

HAUT-BONNEAU

Sarah & Bruno Marchand

Card-index discovered



Château Haut Bonneau 2010

Vieilles Vignes

AOC MONTAGNE SAINT-EMILION



GOLD Medal at the competition of "Bordeaux" 2011

GOLD Medal at the competition of "Vignerons Indépendants" 2012

Note 14/20 in the case of « Primeur » of « le Point - Magazine »

Note 16.5/20 in « le Guide des Meilleurs Vins à moins de 20€ de la Revue du Vin de France »

Noticed by Mr Voisin, Hedayat and Balanche in

« *Vins & Gastronomie* - magazine » of December 2011-January 2012

Chateau Haut Bonneau is a blend of two grape varieties: merlot and cabernet franc. After fermentation, those wines from older "parcels", are brought together for a traditional breeding of Bordeaux. The progress of our wines is tasted each month by the family, our consultant oenologist (wine expert) (Miss Cecile MESURE) so as to respect the fruit of our labour – the wine. On average, the process takes 12 months.



Wine region: Bordeaux

Appellation : AOC Montagne Saint Emilion

Bottling: property

Year of establishment of the vineyard: 1892

Owner: Sarah and Bruno Marchand

Consultant oenologist: Miss Cécile MESURE

Area : 15.00 hectares

Area for this wine : 4 hectares

Soil: Coteaux sud Argilo-calcaire

Grapes varieties : 80% of Merlot, 20 % of Cabernet Franc

Age of vineyards: 40 years old

Planting density: 5500 vine/ha

In the Vineyard : Guyot cut, disbudding, manual stripping.

Harvest: mechanical with manual sorting in the winery.

Vinification : Maceration / vatting time 5 to 7 weeks with regulated and controlled supply of oxygen.

Breeding: traditional Bordeaux for about 12 to 18 months depending on the vintage.



Tip: In view of the concentration and the nice structure of Chateau Haut Bonneau 2010, we decided to bottle, without fining or filtration. It is possible that a slight sediment is formed on the walls of the bottle. So we advise you to decant your wine before serving!