

Montagne Saint-Emilion

HAUT-BONNEAU

Sarah & Bruno Marchand

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## L'Eloina-David 2009

of

Château Haut Bonneau

AOC Montagne St Emilion

100 % Cabernet Franc

One STAR in « Guide Hachette – selection 2013 »

L'ÉLOÏNA-DAVID, a cru borned in 2000, produced from the oldest cabernet franc parcels of the property and this wine is aged 15 months in new barrels. This wine seduces with its rich and complex bouquet, with notes of black fruits, spices and menthol. Silky tannins and racy ensure a good balance to the final very harmonious.

L'Eloina DAVID is developed only the best years of Cabernet Franc and since 2000. Since 2005, none of the vintages we have not appeared worthy of this selection until the 2009 vintage.



**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

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**Grapes varieties :** 100% cabernet franc.

**Age of vineyards:** 50 years old

**Planting density:** 5500 vine/ha

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

**Harvest:.** manual with manual sorting in the vineyard and mechanical and 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 20 months depending on the vintage.

### **Tasting:**

"Announced by a deep ruby color, its caressing bouquet of ripe red and black fruit is complemented with a smoky touch. The attack reveals a sweet and tasty palate round tannins expressive but disciplined, crowned with a long finish of chocolate."