CHATEAU HAUT BONNEAU 2019

EDITION SPECIALE

AOC MONTAGNE SAINT EMILION

A word from the owner

This bottle is an exception.

« This is the celebration of the Marchand family's 50th harvest: the first vintage was vinified by Maurice, my father, in 1969. To pay tribute to him, I have made this wine by hand, carefully selecting the Merlot and Cabernet plots and ageing them 100% in new barrels from different coopers chosen for their ability to sublimate the expression of these grapes.
This wine will keep for a long time. An exceptional choice for special occasions.»



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 s
- 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 - Oenologist :

Tasting on March 3, 2021:

« Deep colour. Rich, airy nose. Beautiful complexity of red berries, spices, toast and floral notes.
Dense and structured on the palate, with well-coated tannins. A very mature wine with remarkable freshness.
A fine vintage, a very fine wine.
Well done.»

Andréas Larsson- Meilleur sommelier du Monde 2007 :

91/100 tasting on May 9, 2023:

« Inky dark core and hue. Fragrant nose offering ripe dark fruit, cassis, kirsch with some earthy liquorice and truffle notes. The palate is dense and concentrated, high in tannin, but fine extraction without hard edges layers of inky dark fruit flavours with a fine level of underlying freshness, a mild oak derived spiciness and long lingering finish. »

Total area: 25 hectares
Surface area for this selection: 1 ha
Soil : south-facing clay-limestone slopes
Grapes variety : 100% Merlot.
Age of the vineyard: 50 ans
Degree : 15.5%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 : 100% new barrels for 12 months

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