

CHATEAU HAUT BONNEAU 2023

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 : 95% Merlot, 5 % Cabernet Sauvignon.

Age of the vineyard: 40 ans

Degree : 15%vol



Cécile CAZAUX - Oenologue :

Tasting on March 1st, 2024 :

« This 2023 is one of Château Haut-Bonneau's greatest successes: deep in colour, Château Haut-Bonneau 2023, although still maturing, already reveals great complexity: black fruit, spices, tobacco, mocha... a rich nose of great maturity. The palate is full-bodied, smooth and remarkably long. »

Magazine DECANTER June 2025 :

90 pts

« (...) Also excellent is the château Haut Bonneau 2023 (90pts) »

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.

