CHATEAU HAUT BONNEAU 2023

VIEILLES VIGNES

AOC MONTAGNE SAINT EMILION

A word from the owner

"Château Haut Bonneau is the result of a selection of the finest Merlot plots. 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 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 17 years as president of the Montagne St Emilion AOC.

Guide Hachette 2027 :

2 stars :

"A delicious 2023, with a deep colour and an appetising bouquet of blueberry and blackcurrant jam. A rich, indulgent hint of vanilla complements the fruit on a smooth, succulent palate, framed by silky tannins.
The fresh, crisp finish adds to the pleasure. A rib of beef is a must."

Magazine DECANTER June 2025 :

90 pts

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

Total area: 25 hectares
Surface area for this selection: 6 ha
Soil : south-facing clay-limestone slopes
Grapes variety : 100% Merlot
Age of the vineyard: 40 ans
Degree : 14.5%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 : Traditional Bordeaux wine for about 12 months.

SCEA Château Haut Bonneau - Sarah et Bruno Marchand 17 route des Vallons - 33570 Montagne – France
Tél : +33 (0)6 37 54 72 80 - bm@chateau-haut-bonneau.com