

CHATEAU HAUT BONNEAU 2024

AOC LUSSAC SAINT EMILION



A word from the owner

« In 2017, we added a very pretty, old Merlot vineyard over 60 years old in Lussac st Emilion to the Château Haut Bonneau plot. Situated on a clay-gravel soil, it produces wines that are greedy, warm and full of charm, which we enjoy tasting in their youth. »

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 4 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 - Winemaker :
Tasting on December 1, 2025:

« This vintage, produced from a very small harvest in 2024 in the Lussac Saint-Emilion appellation, offers a delicious nose that elegantly expresses the suppleness and character of its terroir. The palate is round, dense, and balanced with fine, silky tannins and beautiful freshness. A very successful, modern, and balanced wine! »

Total area: 1.57 hectares

Surface area for this selection: 1.57 ha

Soil : clay-gravel

Grapes variety : 100% Merlot.

Age of the vineyard: 60 ans

Degree : 13%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 10 months