

CHARLY



2025 - Sweet Malbec

by Château Haut Bonneau

A word from the owner

« “Charly” was born from the idea of modernizing the red wine of our regions by highlighting the originality of its grape variety.

Sweet Malbec is THE new trend: low in alcohol, best served chilled, with delicious aromas of crisp, juicy fruit! This bottle is set to revolutionize summer aperitifs! No more debates between those who prefer red and those who prefer rosé—Sweet Malbec By Charly will have everyone agreeing.!

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 46 has already spent 15 years as president of the Montagne St Emilion AOC.

de son appellation puisqu'à 46 ans il a déjà passé 15 ans à la présidence de l'AOC Montagne St Emilion.

Area for this selection: 3 ha

Soil : Southern slopes Clay-limestone

Grapes variety : 100% Malbec

Age of the vineyard: 20 years

Harvest : mechanical with on-board sorting

Vinification : Maceration/vatting for 3 to 4 weeks with controlled oxygenation.

Degree : 11.5%vol



Cécile CAZAUX – Winemaker :

Tasting on December 1, 2025:

« **DRINK WELL CHILLED** – The color is bright and clear, grenadine and blackcurrant. The nose is very expressive with fresh red fruit and vanilla notes. The palate is round, supple, and fresh with notes of crushed strawberries and cherries.»

Edition Féret : <https://feret.com/les-notes/?millesime=2025>

Tasting on April 19, 2026 :

« The colour is vibrant, with an alluring clarity. The nose is delicate and relaxed, opening up immediately. There are notes of fresh fruit, such as strawberry, gentle spices and hints of herbs. These are joined by notes of blond tobacco and subtle peppery undertones, followed by mint and orange juice. On the palate, the wine clearly expresses the identity of the grape variety. The mid-palate is delicate, light and elegant. The finely chiselled tannins accompany a harmonious and pleasant finish. »

FÉRET

— l'esprit du vin depuis 1812 —



AOC MONTAGNE SAINT EMILION

