

CHÂTEAU LE BONNAT

AOP GRAVES BLANC

WINEMAKER

Lesgourgues Family

WINE REGION

Bordeaux



STORY

The Château le Bonnat is located in the northern part of the Graves appellation, nearby the village of Saint Selve and the historical land of Montesquieu at La Brede. It was originally operated by Chateau Fieuzal. The Lesgourgues family made the acquisition of the property in 1991, and acquired this white Grave Cru in 1997.

VINYARD

The vines are tended to without the use of herbicides, pruned using the double guyot. The estate uses Organic Manure to enrich the soil. Harvest is done respecting strict yield control.

VINIFICATION

The grapes are macerated for 6-12 hours before cold racking. The sauvignon blanc grapes are vinified in stainless steel tanks, while the semillon is fermented in oak barrels. Only the semillon portion is aged in oak barrels for 8 months.

TASTING NOTES

The wine has a pale yellow robe with green reflects. The nose is fragrant and complex, with hints of white fruit and acacia flower. The palate is rich, well rounded, with a hint of smoke. Brightness and acidity are portrayed through the sauvignon grapes,

FOOD PAIRING

Grilled Seafood or assorted cheeses.

QUICK FACTS

VARIETIES

60% Semillon

40% Sauvignon Blanc

AGING

Oak and Steel

