



## Château Bonneau 2022

It was in the 1970s that Jean-Claude BERROUET, a talented winemaker whose destiny is closely linked to the great terroirs of Pomerol and Saint-Émilion, found 4 hectares of land near the charming church of Saint-Georges (11th century), on clay-limestone soils. He produced his first vintages with the same working philosophy that has made his reputation since the beginning: respect for the vines and the land that supports them, support for natural processes, correct ripening of the grapes followed by traditional vinification, with a search for balance in the wines. For several years now, Jeff, his youngest son, has been in charge of the family estates, which now cover a total of 28 hectares: Vieux Château Saint-André in the Montagne Saint-Émilion appellation, Château Samion in the Lalande-de-Pomerol appellation, Château Bonneau in the Montagne Saint-Émilion appellation, and Château Hyon la Fleur in the Saint-Émilion appellation.



## VINEYARD

AOC: Montagne Saint-Émilion

Surface: 7 Ha

Soil: Clay and limestone

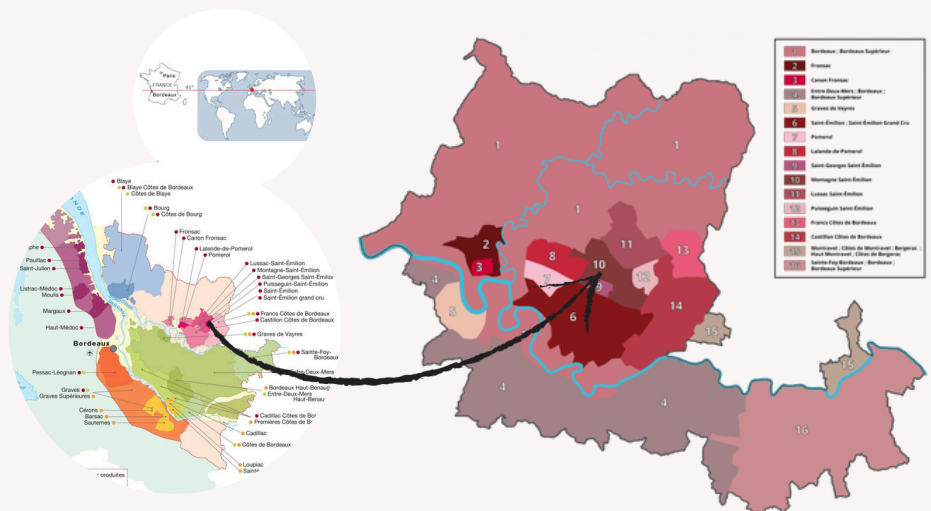
Sector: Parsac

Grape Variety: 90% Merlot, 10% Cabernet Franc

Density: 6000 plants/hectare

Age of the vines: 50 years on average

Average yield: 33 HI/ha



## VITICULTURE

Viticulture: reasoned with soil work (no chemical weed killers), no green harvesting, moderate leaf removal, end of July.

Harvest: manual (70%) and mechanical (30%) with sorting table at reception.

Date of beginning of the harvest: September 19th

End of harvest: September 26th



## VINIFICATION

Traditional (pumping over only) with plot selection in thermo-regulated concrete vats, with an average vatting time of 19/20 days.



## AGING

Early March in French oak barrels (10% new wood).  
75% on French oak barrels and 25% in stainless steel tanks.



## TECHNICAL DATA

Malo: in stainless steel tanks

Blending: end of January

Degree: 14.5% vol.



## BLEND

