

# Château de Bonhoste

## 2021 Bordeaux Rouge - Slim Keg

### Bordeaux, France

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc
<b>Region:</b>	Bordeaux
<b>Planted:</b>	30 years
<b>Farming Methods:</b>	Mechanical Harvesting. Harvesting commenced in mid-September and continued for 15 days for this vintage.
<b>Soil:</b>	Clay (Soil Freshness). Limestone (Water Drainage)
<b>Fermentation:</b>	Traditional vinification in temperature-controlled stainless steel tanks. Pumping over twice daily during alcoholic fermentation. Aged in stainless steel tanks. Vinification temperature: 24-26°C to extract fruit flavors.

ABV

13.00%

Sizes

20L

### ABOUT THIS BOTTLE

The Fournier family's entry-level red, made with roughly 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc, is a wonderful wine. The family has been farming on the south side of the Dordogne River for 130 years and consistently produce lovely fresh Bordeaux wines that are several cuts above the average estate in the Entre-Deux-Mers. Full of red and black fruit, violet and sage notes, with quite elegant tannins, this is delightful and priced for drinking it five nights a week.

The winery has obtained the High Environmental Value (HVE) certification, which is a key indicator of their sustainable approach. This certification, overseen by the French Ministry of Agriculture, requires meeting criteria in four key areas: Biodiversity conservation, Plant protection strategy, Management of fertilizer use, and Management of water resources.

Vintage 2019 : selection of the 2022 Bordeaux among the "Unmissable" & Vintage 2017 : Silver Medal at the 2019 Bordeaux Competition High Environmental Value (HEV) Label Level III