

Château de Bonhoste

2023 Bordeaux Superieur Blanc

Bordeaux, France



Type:	White Still Wine
Ingredients:	60% Sauvignon Blanc, 30% Sémillon, 10% Muscadelle
Region:	Bordeaux
Planted:	30 years
Farming Methods:	Mechanical Harvesting. The harvest began at the start of September and lasted for four days, focusing on the dry white grapes.
Soil:	Clay (Soil Freshness). Limestone (Water Drainage)
Fermentation:	The grapes undergo pneumatic pressing to extract the juice. The wine is then produced using traditional vinification methods in temperature-controlled stainless steel tanks. The vinification temperature is carefully maintained between 16-18°C to preserve and extract the wine's freshness.
Filtration:	Yes

ABV	12.00%	Sizes	750ml
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ABOUT THIS BOTTLE

This Entre-Deux-Mers white from the Fournier family is truly hard to beat for the price. Composed of 60% Sauvignon Blanc, 30% Semillon and 10% Muscadelle, this is bursting with ripe stone fruit and yellow flowers, with a tiny touch of something tropical. That said, it does not lack for freshness. There is excellent acidity and the lack of oak only enhances the feeling of energy in the wine.

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 2021: Gold Medal at the Independents Wine Growers 2022 & Vintage 2020: Silver Medal at the Bordeaux Competition 2021 High Environmental Value (HEV) Label Level III