

Château de Bonhoste

2021 Bordeaux Superieur Rouge

Bordeaux, France



Type:	Red Still Wine
Ingredients:	70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc
Region:	Bordeaux
Planted:	30 years
Farming Methods:	Mechanical Harvesting. Harvesting commenced in mid-September and continued for 15 days for this vintage.
Soil:	Clay (Soil Freshness). Limestone (Water Drainage)
Fermentation:	Traditional vinification in temperature-controlled stainless steel tanks. Pumping over twice daily during alcoholic fermentation. Vinification temperature: 24-26°C to extract fruit and tannin.
Elevage:	Aged 50% in oak barrels and 50% in stainless steel tanks for 12 months.

ABV	12.50%	Sizes	750ml
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ABOUT THIS BOTTLE

The wine exhibits a beautiful garnet color, enhanced by bright and clear pink reflections. The nose is expressive, showcasing aromas of red fruits such as blackcurrant and redcurrant, accompanied by subtle toasted notes. On the palate, the wine is full-bodied, supple, and well-balanced. It features silky tannins and fruity notes that linger on the finish. This wine pairs perfectly with duck breast and complements red meats, cheeses, and delicatessen items beautifully. It is best served at a temperature of 14-15°C. This wine should be enjoyed within 7 to 8 years for optimal flavor.

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 : Silver Medal Bordeaux Competition 2022 & Vintage 2017 : Silver Medal Gilbert & Gaillard Competition 2020 High Environmental Value (HEV) Label Level III