

CHÂTEAU
BONNET



La Chapelle de Guinchay, France

CHÉNAS 2010

VIELLES VIGNES (CRU DU BEAUJOLAIS)

BC Retail \$23.99

+ 821769

91 points Winescores.ca

"... my favourite of the two (the sister label, Jullienas, is also fantastic) - an elegant, chic feminine style. Fragrant raspberry, violets, red currants and sweet spice, it's medium-bodied and wonderfully juicy with sweet red fruit and fine cocoa. Fine texture and very good structure with a long and fresh finish. Pairs with turkey, chicken or pork, soft cheese, salmon and earthier dishes like creamy mushroom risotto."

— Wine Scores / D. Van Mulligen- October, 2012

'Réussite exceptionnelle'

1st place out of 305 wines tasted

La Revue du Vin de France

June 2011 N° 552

"A very pure and muscular wine, with structural balance and perfect fruitiness coating the palate."

Médaille de bronze (Bronze Medal)

Concours des grands vins
de France (Macon 2011)

The 2010 Chénas has aromas of wild roses, peonies and bright fruit with spice and woody notes, elegant structure and refined fruit character. Excellent when paired with fowl, white meats and cheeses, this very versatile wine is also drinkable on its own, and may be consumed immediately or will improve with cellaring for up to 7 years.

Operating since 1630, the **Château Bonnet** family estate is located in the heart of the **Beaujolais Crus** in southern Burgundy, with vineyards extending over 20 hectares throughout Chénas, Juliéas, Moulin-à-Vent and Saint Amour. Since 1999, vines have been cultivated with an emphasis on sustainable farming. Grass and flower beds are planted between rows allowing natural pest control. All viticulture, harvesting and vinification is 100% manual and estate-based.

Chénas is the smallest and rarest of the ten Beaujolais Crus, featuring soils of silica sand from extremely old alluvial granite gravel. The name is derived from the forest of oak trees (chêne) that used to dot the hillside. **Chénas** once contained many of the vineyards that are now part of **Moulin-à-Vent**, both areas producing some of the most ageable examples of Beaujolais.

Technical Data

Gamay Noir 100%, manually harvested and processed

Average Age of Vines: 50 years

Vinification and ageing: vats and 6 months to 1 year in 228-litre oak casks

Ageing Potential: 3-7 years

Soil: Silica sand (contains porphyry, shale, diorite and manganese) from alluvial granite

Residual Sugar: < 2 g/l

13% alc./vol.

Case 12 x 750 ml

 Choice Import Agencies



+821769