

CHÂTEAU
BONNET



La Chapelle de Guinchay, France

CHÉNAS 2013

VIELLES VIGNES (CRU DU BEAUJOLAIS)

BCLS Retail \$20.89 +821769 (GL) Wholesale \$18.23

90

points Winescores.ca

"This Cru Beaujolais comes from the smallest of the ten Crus, Chenas, and is made from the classic grape of the region, Gamay. It is charming and juicy and offers a nose of raspberry, tangy red cherries, dried violets and hints of cedar and leather liberally sprinkled with white pepper. It is fresh and still quite youthful. It has good structure and fine but textural tannins across the palate ... a fine example of Beaujolais Gamay with exuberant brightness and a long cedar and peppery flavoured finish." — Wine Scores / D. Van Mulligen- February, 2015



Silver Medal
Concours des Burgondia
Beauce 2014



Silver Medal
Concours des Féminales
Beauce 2014

This vintage is powerful and fruity with a balanced structure promising good ageability, but also boasting very good immediate drinkability. Fragrant raspberry, violets, currants and sweet spice, it's wonderfully juicy with very good structure and a very long and fresh finish. The violent winds of Spring 2013 gave way to summer rains and some hail, however grapes achieved their optimum ripeness in late September, assuring the quality of the vintage.

The 2013 Chénas is excellent when paired with fowl, poultry, pork, cheeses, root vegetables and wild mushrooms. Very versatile with a variety of cuisine provençale, it's drinkable on its own but will improve with cellaring for up to 7 years.

Operating since 1630, the **Château Bonnet** family estate extends over 20 ha through Chénas, Juliéas, Moulin-à-Vent and Saint Amour in the heart of **Beaujolais** in southern Burgundy. Vines have been cultivated using sustainable farming since 1999. Grass and flowers are planted between rows for natural pest control and all viniculture, harvesting and vinification is 100% manual.

Technical Data

Gamay Noir 100%, manually harvested and processed, yield: 35 hl/ha

Average Age of Vines: 50 years

Vinification and ageing: Semi-carbonic maceration, fermentation 10 to 14 days, 6 mo-1 yr in 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



+821769

 Choice Import Agencies