



CHÂTEAU HAUT BONNEAU

CUVÉE DES DUCS

Montagne Saint-Émilion A.O.C

A well-managed estate belonging to the charming and enthusiastic young couple, Sarah & Bruno Marchand. In order to create a natural ecological balance in this romantic hilly corner of Saint Emilion, Sarah and Bruno have introduced flowers around the vineyards (and even in between the rows) as well as bee-hives. These changes help to significantly decrease the use of pesticides. In order to improve the quality of the wine, there is a "sainé" (20% of their production) and makes a 2nd wine (sold in bulk). Only the best of the best will be used for the main wine, Ch. Haut-Bonneau!



VINEYARD:

- Varietals : 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon
- Soils : Clay & limestone
- Size of the vineyard : 12 ha
- Age of the vine : 45 years
- Planting density : 6600 vines/ha
- Average Yield : 40 hl/ha
- Harvest : The date of harvest is set after carefully tasting the berries in each plot
and then done machine for the Merlot and by hand for the Cabernets

WINEMAKING:

- Vinification : In small, temperature-controlled, epoxy-lined concrete vats. A vertical mechanical press is used as it is more gentle on the berries. During the winter the cellar is cooled down in order to eliminate any potential tartaric deposit before bottling.
- Ageing : in vats and in oak barrels
- Bottling : at the Château

TASTING NOTES:

Intense deep red color. Ripe black and red fruit and a touch of cigar-box and vanillin notes on the nose. Dense structure with very gentle tannins that backs up well around the fruit. Classic Saint Emilion with a modern touch.

SELLING POINTS:

- Exclusive Barrière distribution
- Estate management which is "environmentally-friendly"
- A quality that can easily compete with other Saint Emilion wines at twice the price!