



CHÂTEAU BONNET

« Chat'au Bonnet Blanc »

Charlotte, Julien et Pierre-Yves Perrachon



Vineyard

Grape-variety :	Chardonnay
Type :	White
AOP :	Beaujolais Villages Blanc
Village :	La Chapelle de Guinchay
Age of Vines:	35 years old
Soils :	Clay and silty-sand
Pruning system:	Guyot
Yield:	50 hL/ha
Culture :	Terra Vitis, organic non certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand-picking

Winemaking

Pressing :	pneumatic press
Winemaking:	natural alcoholic fermentation, controlled temperature < 16 °C. Malolactic fermentation in stainless still tank

Aging

6 to 9 months in stainless still

Bottling

Bottling during « fruits day » in the moon-calendar. Bottling in property



Nose: citrus fruits, pear, acacias
Mouth: dry, frisch, well-balanced
Drink it now or in next 1 to 3 years

? : Beaujolais Villages blanc appellation covers only 2% of all the Beaujolais area.

