



CHÂTEAU BONNET

« Chénas, Confidence de l'Échevin »

Charlotte, Julien et Pierre-Yves Perrachon



Vineyard

Grape-variety :	Gamay
Type :	Red
AOP :	Chénas
Terroir :	Le Clos
Age of vines:	> 100 years old
Soils :	Old granite from piemonts
Pruning system:	Gobelet
Yield :	20 hL/ha
Culture :	Terra Vitis, Organic non certified
Soil-care:	hand-pickaxe
Harvest :	Hand picking

Winemaking

12-18 days in full grappe. Natural alcoholic fermentation, controled temperature <28°C. Punching of the cap at the begining of maceration then 1 pumping-over per day. Malolactic fermentation in oak barrel

Aging

12 – 15 months in oak barrel (never new oak)

Bottling

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

? : This cuvée is an homage to Claude Bonnet. He was the builder of the castle and also Alderman in the city of Mâcon



Nose: black fruits, blackberry violet, licorice
Mouth: fruity, strong but polished tannin
Drink now or in next 5-10 years

