



CHÂTEAU BONNET

« Chénas, Le Clos »

Charlotte, Julien et Pierre-Yves Perrachon



Vineyard

Grape-variety :	Gamay
Type :	Red
AOP :	Chénas
Terroir:	Le Clos
Age of vines:	45 years old
Soils :	Granite from piémonts, round galet
Pruning system:	Gobelet and Cordon
Yield :	45 hL/ha
Culture :	Terra Vitis, Organic non-certified
Soil-care:	3-4 gentle plowing
Harvest :	hand-picking

Winemaking

12-14 days in concrete vat. Determing at 50% . 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 concrete vat.

Aging

10 - 18 months in foudre

Bottling

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

? : We are the only one to produce Chénas Le Clos, there is one monopole at Chénas and we have it!



Nose: strawberry jam, raspberry , eucalyptus
Mouth: fruity, polished tannin
Drink now or in next 5-6 years

