



CHÂTEAU BONNET

« Chénas 1054 »

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Vineyard

Grape-variety : Gamay
Type : Red
AOP : Chénas
Terroirs: Le Clos / En Pérelle
Age of vines : 70 years old
Soils : old granite from piémonts
Pruning system: Gobelet
Yield : 30 hL/ha
Culture : Terra Vitis, Organic non-certified
Soil-care: 3-4 gentle plowing
Harvest : Hand-picking

Winemaking

15-18 days in concret vat. Destemming at 50% . Natural alcoholic fermentation, controlled temperature < 28 °C. Punching of the cap at the beginning of maceration then 1 pumping-over per day. Malolactic fermentation in oak barrels

Aging

lots of months in oak barrels (never new oak)

Bottling

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

? : This cuvée is « 1054 », it is the number of aging days (or nights) in oak barrels



Nez: blackberry jam, bilberry, vanilla
Bouche: long, full-bodied and spicy
Drink it now or in the next 5 to 10 years

