



CHÂTEAU BONNET

« Chénas, Chat'au Bonnet »

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Vineyard

Grape variety :	Gamay
Type :	Red
AOP :	Chénas
Terroirs:	Les Darroux / En Pérelle
Age of vines:	50 years old
Soils :	Old granite
Pruning-system:	Gobelet and Cordon
Yield:	50 hL/ha
Culture :	Terra Vitis, organic non-certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand picking

Winemaking

10-12 days in full grappe. 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 concrete vat

Aging

10 - 18 months in concrete vat

Bottling

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



Nose: strawberry, raspberry
Mouth: fruity, round and easy drinking
Drink now or in next 5-6 years

? : Chateau Bonnet offers a wordplay (Chat au bonnet) and an easy Chénas to drink with friends!

