



CHÂTEAU BONNET

« Moulin à Vent, Vin de Garde »

Charlotte, Julien et Pierre-Yves Perrachon



Vineyard

Grape variety :	Gamay
Type :	Red
AOP :	Moulin à Vent
Terroirs:	Maisons neuves
Age of vines:	60 years old
Soils :	old granite from piemonts
Pruning system:	Gobelet
Yield :	40 hL/ha
Culture :	Terra Vitis, organic non-certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand picking

Winemaking

12-14 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

12 months in oak barrel (never new oak)

Bottling

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



Nose: black cherry, kirsch, spicy
Mouth: well-balanced, good tanins
Drink now or in next 5-10 years

? : Nesquik, our estate's guardian-dog gives her face for this Vin de Garde (like "chien de garde")

