



# CHÂTEAU BONNET

## « Chat'au Bonnet Rosé »

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### *Vineyard*

Grape variety :	Gamay
Type :	Rosé
AOP :	Beaujolais Villages Rosé
Villages:	La Chapelle de Guinchay
Age of vines:	40 years old
Soils :	Old granite
Pruning-system:	Gobelet
Yield:	50 hL/ha
Culture :	Terra Vitis, organic non-certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand picking

### *Winemaking*

Pressing :	pneumatic press
Winemaking:	natural alcoholic fermentation, controlled temperature < 16 °C.

### *Aging*

6-9 months in stainless steel

### *Bottling*

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



Nose: blackcurrant, blueberry  
Mouth: fruity, and easy drinking  
Drink now or in next 1-3 years

? : Chateau Bonnet offers a wordplay (Chat au bonnet) and an easy rosé to drink for summer!

