



CHÂTEAU BONNET

« Saint-Amour, Côte de Besset »

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Vineyard

Grape-variety :	Gamay
Type :	Red
AOP :	Saint-Amour
Terroir :	Côte de Besset
Age of vines:	60 years old
Soils :	old granite and sandstone
Pruning system:	Gobelet
Yield :	42 hL/ha
Culture :	Terra Vitis, organic non-certified
Entretien des sols :	3-4 gentle plowing
Harvest :	Hand-picking

Winemaking

10 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

12 months in stainless still

Bottling

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

? : The Côte de Besset is the highest point of the appellation: 380 m altitude



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

