

BORDEAUX

BORDEAUX: CHATEAU DE BONHOSTE CUVÉE PRESTIGE WHITE

Chateau de Bonhoste

TASTING NOTES

A very pretty yellow robe. The nose is powerful and elegant, releases aromas of toasted dried fruit, followed by mineral and smoky notes, as well as citrus. The palate is ample and fleshy, with a long fruity and woody finish.

WITH FOOD

Fish, Shellfish,

VINTAGE

2025

REGION

Bordeaux

APPELLATION

Bordeaux AOC

GRAPES

100% Sauvignon Gris

KEEPING

Drink within 5 years of bottling.

VINIFICATION

The grapes are harvested by hand, then pressed to extract the juice. This juice is then put in oak barrels where will the alcoholic fermentation This alcoholic fermentation lasts on average 15 days, followed by a aged on fine lees with daily stirrings.

VITICULTURE

Made by a Independent Vineyard (Vigneron Independant), Uses High Environmental Value Farm products in production,

BOTTLE

75cl

VOLUME

13.0%



CHATEAU DE BONHOSTE

Located near Saint-Émilion, Bordeaux Chateau de Bonhoste is operated and owned by Sylvaine and Yannick Fournier. They possess two vineyards - one in Bordeaux on the edge of the Entre-deux-Mers and the other in Bergerac.

The business was formed in 1895, when the Buissiere family created Château de Bonhoste and in 1977, Bernard Fournier, grandson of Mrs Bussiere brought the two vineyards, the 44 hectare Bonhoste and the 22 hectare Mouliere, together.