BORDEAUX

BORDEAUX: CHATEAU DE BONHOSTE ROSÉ

Chateau de Bonhoste



TASTING NOTES

The nose is clean, fruity, and floral with notes of fresh red berries (blackcurrant and redcurrant). Supple and tender on the palate, with good balance and a pleasant finish with hints of English sweets.

WITH FOOD

Salads and Light Meals, Grilled Meat, Fish

VINTAGE	2025
REGION	Bordeaux
APPELLATION	Bordeaux AOC
GRAPES	50% Cabernet Franc, 50% Merlot
KEEPING	Drink within 2 years of bottling.
VINIFICATION	Rosé is a macerated wine, and we use the pressing method for rosé: the grapes are pressed to extract the juice and the desired colour. This juice is then placed in a vat where the fermentation will take place. The alcoholic fermentation lasts on average 15 days and it is temperature-regulated at a low temperature in order to extract a maximum aroma.
VITICULTURE	Made by a Independent Vineyard (Vigneron Independant), Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	12.5%

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 Mouilere, together.