BORDEAUX

BORDEAUX: CHATEAU DE BONHOSTE WHITE

Chateau de Bonhoste

TASTING NOTES

The nose is clean and expressive, revealing aromas of white fruits (pear, peach, apricot), combined with floral notes. The palate is fresh, supple with good acidity and a balance that lingers on the finish with fruity notes.



WITH FOOD

Fish, Duck, Chicken

VINTAGE	2025
REGION	Bordeaux
APPELLATION	Bordeaux AOC
GRAPES	60% Sauvignon, 30% Sémillon, 10% Muscadelle
KEEPING	Drink within 2 years of bottling.
VINIFICATION	The grapes are pressed to extract the juice, which is put in vats for the alcoholic fermentation during 15 days. Temperature maintained at 16 to 18°C throughout the fermentation to extract maximum aromas. Then aged on lees for 15 days.
VITICULTURE	Made by a Independent Vineyard (Vigneron Independant), Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	12.0%

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 Mouilere, together.