

BORDEAUX

CRÉMANT DE BORDEAUX: CHATEAU DE BONHOSTE B DE BONHOSTE WHITE

Chateau de Bonhoste

TASTING NOTES

A beautiful golden robe releasing very fine bubbles. The nose is elegant and delicate, with aromas of dried fruits (hazelnut, almond), exotic fruits (mango, pineapple), and mineral notes of flint. The palate is fresh and lively, with mineral and fruity notes.

WITH FOOD

Aperitif, Shellfish, Tapas

VINTAGE	N/V
REGION	Bordeaux
APPELLATION	Crémant de Bordeaux
GRAPES	70% Sémillon, 15% Ugni Blanc, 15% Colombard
KEEPING	Drink within the next 2 years.
VINIFICATION	The grapes are picked manually. The Wine is produced from a natural fermentation, and bottled in accordance with the traditional method.
VITICULTURE	Made by a Independent Vineyard (Vigneron Independant).
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 Moulere, together.

We particularly recommend the red and whites of Chateau de Bonhoste from the Bordeaux vineyard - both command excellent value.