

SUD OUEST

COTES DE BERGERAC: CHATEAU LA MOULIERE WHITE

Chateau de Bonhoste

TASTING NOTES

Pretty yellow colour, limpid and brilliant with golden reflections. The nose is frank, fresh and fruity with aromas of pear and pineapple. The palate is supple and lively, then round and mellow, developing pleasant fruity flavours that persist for a long time on the finish.

WITH FOOD

Foie Gras, Desserts, Blue Cheese



VINTAGE	2023
REGION	Sud Ouest
APPELLATION	Cotes de Bergerac
PRODUCER	Château La Moulière (Bonhoste)
GRAPES	60% Semillon, 30% Sauvignon, 10% Muscadelle
KEEPING	Drink within 5 to 6 years of bottling.
VINIFICATION	The berries are pressed to extract the juice. This juice is then placed in a vat where the alcoholic fermentation will take place. In order to extract a maximum of aromas, we will maintain the temperature between 16 and 18 ° C throughout the alcoholic fermentation. This alcoholic fermentation lasts on average 15 days, followed by ageing on the lees for 15 days in order to add fat and stability to the wine.
VITICULTURE	Made by a Independent Vineyard (Vigneron Independant), Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	11,5%

CHATEAU LA MOULIERE (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.