



CHÂTEAU  
**LE BONNAT**  
GRAVES  
**WHITE 2020**

## HISTORY

Montesquieu, winemaker of Graves area at « La Brede » was the first to promote this appellation which is the oldest one in Bordeaux. Vignobles Lesgourgues acquired this Graves historical cru in 1997.

## SILICEOUS GRAVES AND CLAVEY GRAVES SOILS

## VINEYARD

- ❖ 54 acres of red over the 61 acres of the property
- ❖ Pruning: double guyot
- ❖ Soils are worked mechanically without using herbicides
- ❖ Organic manure (faba beans, mustard plant and oats)
- ❖ Yield: 19hl/ha

## VINIFICATION AND AGEING

- ❖ Pre-fermented maceration of 6 to 12 hours
- ❖ Cold racking of the must (10°C)
- ❖ Vinification of the Sauvignon grapes in steel tanks
- ❖ Fermentation and vinification of Semillon grapes in oak
- ❖ Only the Semillon wines are aged in oak barrels for 8 months

## TASTING NOTES

Blend 60% Semillon 40% Sauvignon Blanc  
Pale yellow robe.

The nose is fragrant and scented, with white fruits, (quince, peach, pear), and exotic fruits (grapefruit, pineapple).

The palate is round thanks to the old vines of Sémillon with a nice buttery note. The Sauvignon grapes brings a nice layer of acidity. The wine stands as a top-quality white Graves wine with unique personality.



 **Derenoncourt  
Consultants**

**SUSTAINABLE**  
  
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**VITICULTURE**

