

CHÂTEAU DE BON AMI

BORDEAUX

2018

History:

Chateau De Bon Ami is a selection of wines coming from the North East part of our vineyard, with a majority of Cabernet Sauvignon. During the winemaking, we proceed on a cool and long fermentation to express the fruit and the very good structure

The weather:

The abundant rains of spring stopped just before the flower, critical phase of the vine tip over a warm and dry period with great thermal amplitudes day/night promoting the good maturity of the grapes. The harvest began around the 10th of September under optimal conditions allowing the birth of a great vintage.

Soil: Clay and limestone on rocky subsoil.

Grapes varieties: 54% Cabernet Sauvignon
36% Merlot
12% Cabernet Franc

Production: 51 HI/HA

Wine: Average age: 35 years old.
Pruning: Guyot Double.
Density: 3500 stocks per hectare.




Wine Making:


We select the grapes before the fermentation and let them in tanks under controlled temperature, during 4 to 6 weeks depending on the year. Each harvest is identified and selected in separated vats. When it is possible, in order to have better and deeper aromas to sublimate the future assemblies.


Maturing:

We keep the wine in stainless steel tanks during 8 to 10 months before bottling.

Tasting notes:

 Robe Ruby red with glints of purple

 Expressive nose of small red and black berries with notes of spices.

 In mouth it's harmonious, supple and fleshy. An aromatic and balanced Bordeaux wine with a pleasant fruity and mellow tannins.