



CUVÉE TRADITION
2015

BORDEAUX
GOLD MEDAL
GILBERT & GAILLARD
AND MACON

History:

Château de Bon Ami is a selection of vines coming from the North East part of our landscape, with a majority of Cabernet. During the winemaking, we proceed on a cool and long fermentation to express the fruity and the very good structure.

The weather :

The dry spring favorable to the blooming in summer, was followed by periods of hot season which had for consequence a big precocity of the harvest. Indeed, first white grapes were brought in on September 5th, while usually we harvest not before the 15/20 th.

Soil:

Clay and limestone on rocky subsoil.

Grape varieties:

Cabernet Sauvignon : 45 %
Merlot : 45 %
Cabernet Franc : 10 %



Production:

51Hl/Ha

Vine:

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

Ruby red with a hint of plum color. A rich and brilliant nose, with red berry, cherry and underlying characters of redcurrant. The wine is well balanced on the palate with vibrant fruit characters of blackcurrant and berry.

Winemaking:

Plot by plot, each grape variety is harvested separately. The grapes are put into steel tanks during 4 to 6 weeks, which allows a slow and gentle extraction, prof of a perfect expression of our soil. Every plot of land is identified and converted into individual's stainless vats to perform and sublimate the future assemblies.

Maturing:

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

Tasting notes:



Robe with purple reflections.



Pleasant fruity nose (blackcurrant, raspberry).



The mouth is supple and ample, concentrated where the fruit is generous with a soft attack.