



CHÂTEAU BONNIN PICHON

AOC Lussac-Saint-Emilion - Red - 2021









The Lussac Saint-Emilion appellation is found to the north of the hill of Saint-Emilion. The first vineyard to be designated a World Heritage Site, the region is full of charm, with prestigious historic houses and Romanesque churches dominating its many hillsides. The vineyard is planted on hillsides, plateaux and at the foot of the slopes. The soil can be Perigord sand or clay-limestone, producing wines which can be enjoyed young as well as those designed for long ageing.

PRESENTATION

Château Bonnin Pichon has been in the Bonnin family for generations. It is situated in the village of Lussac, to the north-east of Saint-Emilion, in a region full of charm, its hills overlooked by prestigious historical mansions and Romanesque churches. According to legend, the village takes its name from the Gallo-Roman villa of Lucius.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in oak for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS Merlot 100%



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Candied fruit. Good concentration; the wine shows an aromatic structure based on spices (vanilla, coffee), though the fruit remains present. Ageing is controlled according to the vintage, to avoid grilled notes, 100% barrels.



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BONNIN PICHON

Lussac Saint-Emilion

Mis en bouteille à la propriete

GRANDE · RÉSERVE







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