

CHATEAU HAUT BON FILS

BORDEAUX

MIS EN BOUTEILLE À LA PROPRIÉTÉ



CHÂTEAU HAUT BONFILS

AOC Bordeaux - Red - 2020





Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION

The place name Bon Fils comes from a family of immigrants who arrived in the Entre Deux Mers after the Hundred Years War. Old dwellings from the period survive to this day, providing evidence for the presence of the Bon Fils family in this area. The vineyard was acquired by the Daraignes family in 1960.

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 barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS

Merlot 60%, Cabernet sauvignon 30%, Cabernet franc 10%



FOOD PAIRINGS

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



TASTING

Intense, dark red colour. Ripe fruit on the nose with vanilla and elegant oak. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Oaky without excess. A traditional oak-barrel Bordeaux.











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