



Château Bonfort Montagne Saint-Emilion Aged in oak barrels

Marcel Quancard bought Château Bonfort from an old grower in 1978 and patiently reconstituted the vineyard.

The vines, representing the traditional varieties of the region, are planted in classic fashion with rows 1.50 m wide and a distance of 1.10 m between each shoot.

The vat-room and cellar benefit from state-of-the-art equipment (vats, stemmer and press) and a system of temperature control.



The wine

Location: a small, 4-hectare vineyard in the commune of Nécac, 12 km north of Saint-Emilion.

Soil: flint and clay

Grape varieties: typical of: 70% Merlot, 30% Cabernet

Ageing: in temperature controlled cement vats followed by 10 months in barrels.

Cellaring potential: 3 to 8 years

Tasting

A fine, deep, ruby red colour, with a typical Saint-Emilion nose where the Merlot aromas are dominated by touches of wallflower, dried grass and broom.

A firm backbone with distinctive tannins which mellow nicely after 2 to 3 years of cellaring.

Serving

Appreciate with red meat, with game and also with cheese.

