

CHÂTEAU BONFORT

MONTAGNE SAINT-ÉMILION - 2015

A great, yet modest terroir! When Marcel Quancard bought it from an ageing winegrower in 1978, he painstakingly pieced the vineyard back together, taking care to preserve the true spirit of the land and its wine. 12 km north of Saint-Emilion, Château Bonfort has become a small 4-hectare haven for the appellation's hallmarks, concentrating the flavours so typical of the Saint-Emilion area.

THE VINEYARD

LOCATION: 12 KM NORTH OF SAINT-EMILION

TERROIRS: 15% OF CLAY, 25% OF SILTS, 60% OF SAND.

SURFACE AREA: 4,5 HECTARES.

PLANTING DENSITY: 5000-6000 VINE / HECTARE.

YIELD: 52 HECTOLITERS / HECTARE.

GRAPES VARIETIES: MERLOT, CABERNETS

AVERAGE AGE OF THE VINE: 30 YEARS.

The Wine



Blend

70% Merlot, 30% Cabernets.

Vinification

Traditional vats stainless steel thermo regulated, with 2 to 3 weeks maceration.

Ageing

In barrels of oak French antler renewed by half every year.

Ageing potential

Ready to drink now, this wine will reach its full potential around 2023/2025.

Tasting

Very open nose with beautiful lightly toasted notes of berries. Elegant and silky on the palate.

Food Pairing

Enjoy with poultry, red meat and also with hard cheese.

AWARDS

Bronze, Challenge International du Vin-Blaye, 2017 88 points, Wine Enthusiast, 2017 92 points, James Suckling, 2018



