

CHÂTEAU BONFORT Montagne Saint-Émilion - 2016

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 Vines / hectare.

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Yield : 52 hectoliters / hectare. Grapes varieties : Merlot, Cabernets Average age of the vine : 30 years.

The Wine

CHÂTEAU BONFORT

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 2024/2026.

Tasting

Beautiful colour, nice floral nose with woody notes. On the palate, the wine is tightly structured and lively, with good depth, due to the predominance of Cabernet. This wine can be enjoyed now, but also has an excellent potential to age.

Food Pairing

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

AWARDS

Bronze, Concours de Bordeaux Vins d'Aquitaine, 2018 91 points, James Suckling, 2019 88 points, Wine Enthusiast, 2019



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