

CHÂTEAU BONFORT

Montagne Saint-Émilion - 2017

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.

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 2024/2026.

Tasting

This has a very assertive, rich, spiced-berry nose with the oak, dialed up quite high in the mix. the palate has a silky feel with bold flavors of toasted-spice oak and enough plush, plump fruit flesh to hold the palate long.

Food Pairing

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

AWARDS

91 points, James Suckling, 2020 1 star, Guide Hachette des Vins, 2021



