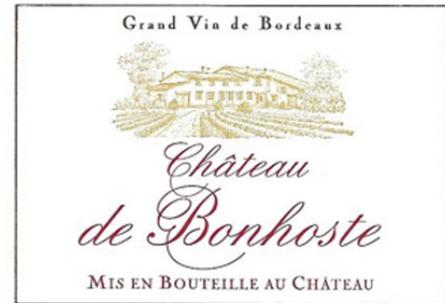


# Château Bonhoste

The Château de Bonhoste was born around 1895, when the Bussiere family arrived at “Bonhoste”, locality of the commune of Saint Jean de Blaignac, where the Chabert family already resides since the end of the XVIIIth century. It was Bernard Fournier, grandson of Mrs. Bussiere, who brought together two properties in 1977. With the help of his wife Colette, they decided to develop this family business. In 2005, their children Sylvaine and Yannick Fournier, the 5th generation, took over the property. Yannick, after studies in viticulture and oenology deals with the technical part, Sylvaine, a graduate in economics and business management, manages marketing.

Located at the 45 ° parallel, Bordeaux enjoys a temperate climate, favorable to the vine with winters with rare frosts, wet springs, hot summers and sunny autumns. The château is located on a hillside facing Saint-Émilion, overlooking the Dordogne valley. With its 44 hectares, the Château de Bonhoste is located on clay-limestone soil, with good drainage potential, it leaves the surplus water to flow in depth where it is not likely to saturate the roots of Vine. In 2013, vineyards obtained the HVE (High Environmental Value) certification to ensure the controlled management of the environment. Implemented since February 2012, HVE is a tool that focuses on four key themes: the preservation of biodiversity, phytosanitary strategy, fertilization management and the water resource. Bonhoste has been aging in their cellar since 1986. However, it was excavated 200 years ago, originally for the extraction of stone for the construction of Bordeaux houses, but now presents the ideal, stable environment for elevating their wines.

## Superieur Rouge



- Varietal/Blend:** 70% Merlot /20% Cabernet Sauvignon / 10% Cabernet Franc
- Farming Practices:** High Environmental Value certification
- Soil:** clay and limestone
- Year Vines Were Planted:** average 35 years old
- Yeast:** ambient
- Fermentation:** stainless steel fermentation between 16–18°C over 3 weeks with regular pump-overs
- Maturation:** half of the wines spends 12 months in oak barrels / the other half in large casks
- Alcohol:** 12.5%
- Fined:** no
- Filtered:** yes
- Country:** France
- Region:** Bordeaux

“Nice garnet color, with pink, brilliant and limpid reflections. The nose is frank, with aromas of red fruits (currants, redcurrants) and toasty notes. Full-bodied, supple and balanced, with silky tannins and fruity notes on the finish.”

–winemaker’s notes