

HENRI BONNAUD

RED 2016

AOC PALETTE

THE APPELLATION

The AOC Palette is the smallest and the oldest appellation of Provence. It was born in 1948 and it counts only 48 hectares. The appellation is composed by various Provençal grapes which are respected and preserved. The harvests are manual. This micro-appellation is at the gates of Aix-en-Provence.

Its soil is made of « Calcaire de Langesse » which is directly derived from the Sainte- Victoire mountain massif.

VINIFICATION

The grapes are harvested by hand. After have been destemmed, the grapes are sorted out. Then they are transferred to large oak vats for fermentation. During this process, we practice daily punching of the cap and pumping over which allow a slow and efficient extraction of the complex tannins. The 18 months ageing is made in barrels (50%) and in big casks (50%).

Estate bottled.

TASTING NOTE

The robe is of a deep cherry color with raspberry glints. The nose is subtle, fresh, marked by fresh fruits aromas (raspberry). The mouth is rich, full-bodied and allies volume and fineness. The delicate final is characterized by ever young tannins yet silky, with a pleasant persistence of spiced and morello cherried notes.

GRAPES VARIETIES

Mourvèdre, Grenache & Vieux Carignan



1 star
2012, 2011 & 2006

2007 : Best Wine
& Red of Provence

Gold Medal
2011 & 2007

Gold Medal
2016, 2015 & 2011

Gold Medal
2015, 2011 & 2007



Château
HENRI
BONNAUD