

Château HENRI BONNAUD



Family agriculture
since 1920



2004
first wine vintage
of the estate



Stéphane Spitzglous
winemaker at the estate
third generation



32 hectares
including 14 hectares
within the Palette AOC



Organic
since 2013

THE APPELLATION

The Palette AOC is the smallest appellation in Provence and one of the oldest. Established in 1948, it encompasses merely 51 hectares distributed among a limited number of producers. It is characterized by the abundance of its preserved ancient Provençal grape varieties and by its soils derived from the "Calcaire de Langesse," which originates from the rocky barrier of the Sainte-Victoire mountain, located near Aix-en-Provence.

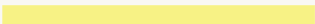


Château Henri Bonnaud Blanc 2025 - AOC Palette

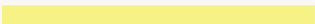
Varieties of grapes

30% Grenache Blanc,
70% Clairette Blanche

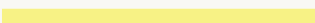
FRESHNESS

Discreet  Intense

MINERALITY

Weak  Marked

COMPLEXITY

Simple  Complex

An elegant and beautifully structured white, offering a harmonious balance of freshness, vibrancy, and depth.

WINEMAKING



Hand-harvested



Cold maceration for a duration
of 24 to 48 hours. Pressing.



From the midpoint of fermentation,
it is aged on lees in barrels for a
duration of seven months.

Bottled on the estate

TASTING



Yellow and green



White blossoms, hawthorn trees,
and lemon rinds.



Soft and velvety texture, with a menthol hint.
Notes of pastry cream and a hint of light toasting.
A luxurious, lengthy, and well-defined
conclusion.

ACCORDS



Oven-roasted asparagus



Seafood or sushi dishes



Roasted veal with
julienned vegetables



Aged cheese