

Château HENRI BONNAUD



Family farming
since 1920



2004
marked the inaugural wine
vintage of the estate.



Stéphane Spitzglous
winemaker at the estate.



32 hectares
including 14 hectares in
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 covers only 51 hectares, which are shared among a select group of producers. This appellation is distinguished by the abundance of its preserved ancient Provençal grape varieties and its soils, which originate from the "Calcaire de Langesse," coming from the rocky barrier of the Sainte-Victoire mountain, situated near Aix-en-Provence.

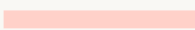


Château Henri Bonnaud Rosé 2025 - AOC Palette

Types of grapes

Grenache, Cinsault, Mourvèdre

FRESHNESS

Discreet  Intense

ROUNDNESS

Weak  Marked

COMPLEXITY

Simple  Complex

A polished and elegant rosé, ideal for complementing a meal.

WINEMAKING



Hand-harvested



Cold maceration lasting between
24 to 48 hours. Gentle pressing.



From the midpoint of
fermentation, 20% of the juice is
aged on its lees in barrels for a
duration of 7 months.

Bottled at the estate

TASTING



Salmon dress



Citrus and tropical fruits, with
notes of strawberry



A refined and complex aromatic arrangement
showcasing a base of citrus (candied lemon) and
cranberry, complemented by delicate notes of
lychee.

A comprehensive and balanced conclusion.

ACCORDS



Sweet potato gnocchi garnished with
feta cheese and drizzled with honey.



Smoked salmon steak



Lamb chops



Strawberry Pavlova