

Château HENRI BONNAUD



Family agriculture
since 1920



2004
initial wines of the
estate



Stéphane Spitzglous
winemaker at the estate
third generation



32 hectares
including 14 hectares
within the Palette
AOC



Sustainable Agriculture
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.



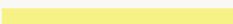
Quintessence

Blanc 2025 - AOC Palette

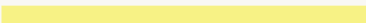
Varieties of grapes

47% Clairette Blanche, 27%
Clairette Rosé, 28% Ugni Blanc

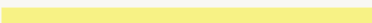
FRESHNESS

Discreet  Intense

ROUNDNESS

Weak  Marked

COMPLEXITY

Simple  Complex

A micro-cuvée crafted from a selection of ancient vines in designated plots, providing depth and intricacy.

WINEMAKING



Hand-harvested



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



Fermentation, succeeded by an 8-
month aging process on lees in barrels.

Bottled on the estate

TASTING



Golden gown



Intense, featuring floral notes and candied
fruit, baked apple, and dried apricot.



A complete, velvety, and balanced palate. Hints
of candied fruit, citrus (pineapple, kumquat),
and white-fleshed fruit are highlighted by a
delightful complexity. A lengthy and enduring
finish with a touch of coffee.

ACCORDS



Truffle-infused risotto



Grilled mackerel accompanied
by a fresh tomato and basil sauce



Supreme of free-range chicken,
cream sauce with morel mushrooms



Apricot clafoutis