

# 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 Rosé 2025 - AOC Palette

### *Varieties of grapes*

Grenache, Cinsault, Mourvèdre,  
Syrah

### FRESHNESS

Discreet  Intense

### ROUNDNESS

Weak  Marked

### COMPLEXITY

Simple  Complex

*A micro-cuvée of culinary art that merges precision with depth.*

## WINEMAKING



Hand-harvested



Cold maceration for a duration of  
24 to 48 hours. Gentle pressing.



After fermentation, maturation  
in barrels (7 months)

Bottled on the estate

## TASTING



Light salmon gown



Nectarine, citrus varieties, anise



A luxurious, robust, and harmonious flavor  
profile. Floral undertones, blackcurrant leaf.  
A gentle and enduring finish with a touch of  
coffee.

## ACCORDS



Risotto featuring green  
asparagus and parmesan cheese



Roasted langoustines,  
citrus fruits, and olive oil.



Veal rack with Provençal herbs



Roasted peach, verbena, and  
almond milk gelato