

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 Côtes de Provence Sainte-Victoire AOC, established in 2005 as an additional geographical designation, was promoted to the status of Cru Sainte-Victoire in 2025, making it the first cru acknowledged within the Côtes-de-Provence appellation. This recognition highlights an exceptional clay-limestone terroir situated on the slopes of the upper Arc Valley, which enjoys a southern exposure and a predominantly continental microclimate. Shielded from maritime influences by Mont Aurélien and the Sainte-Baume massif, the vineyard also benefits from the cleansing effects of the Mistral wind, enhancing the quality and character of the wines.



Cru Sainte-Victoire

Rosé 2025 *AOC Côtes de Provence Cru Sainte-Victoire*

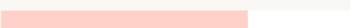
Varieties of grapes

80% Grenache, 20% Cinsault

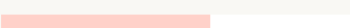
MINERALITY

Discreet  Marked

FRAGRANT STRENGTH

Discreet  Expressive

COMPLEXITY

Simple  Complex

A delicate and mineral rosé, the hallmark of an exceptional Provençal terroir.

WINEMAKING



Mechanical harvest



Destemming and gentle pressing



Fermentation in stainless steel
tanks with temperature control



Bottled on the estate

TASTING



Peach-colored dress



A powerful and lush floral aroma,
accompanied by subtle citrus
undertones.



A refined and intricate palate
featuring a lovely minerality, built
on a pomelo foundation.

ACCORDS



Asparagus risotto dish



Gravlax salmon



Veal tenderloin



Raspberry pastries