

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 appellation spans over 20,000 hectares and is noted for its significant diversity of terroirs. The subsoil features a complex geology that varies between limestone regions in the west and north, and crystalline formations in the south and east.

Situated at the base of the Sainte-Victoire mountain, our vineyard lies on limestone soils and enjoys an environment that is favorable for producing balanced and structured wines.



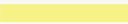
Terre Promise Blanc 2025 *Côtes de Provence AOC*

Varieties of grapes
100% Rolle

Phrase

FRESHNESS
Discreet  Intense

FRAGRANT STRENGTH
Discreet  Expressive

FRUIT
Fresh produce  Mature fruit

WINEMAKING



Mechanical harvesting



Destemming followed by direct pressing. Settling occurs after one week, maintained at a low temperature.



Fermentation occurs in stainless steel tanks that are maintained at controlled temperatures.

Bottled on the estate

TASTING



Bright and emerald gown



Subtle yet powerful, featuring hints of citrus (lime, grapefruit) and pear.



A vibrant palate, featuring a lemony nuance, resulting in a fresh and crisp finish.

ACCORDS



Fennel, green apple, and lemon salad



Sea bream or shellfish ceviche



Veal carpaccio drizzled with lemon and olive oil



Herbed fresh goat cheese