

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.



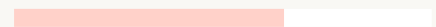
Terre Promise Rosé 2025 Côtes de Provence AOC

Varieties of grapes

Grenache, Syrah, Cinsault

FRESHNESS

Discreet



Intense

FRAGRANT STRENGTH

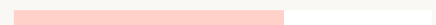
Discreet



Expressive

GOURMET

Sec



Gourmand

A simple and vibrant rosé, characterized by a delightful energy.

WINEMAKING



Mechanical grape harvesting



Destemming and
immediate pressing



Fermentation in stainless steel
tanks with temperature control

Bottled on the estate

TASTING



Vibrant salmon-hued dress



Mineral composition, featuring
scents of woodland fruits and British
confections



The palate showcases delightful volume,
exquisite tension, hints of exotic fruits, and a
lasting pineapple finish.

ACCORDS



Watermelon, feta cheese,
and mint salad



Citrus-zested white fish
tartare



Marinated skewers of pork or
chicken (mild spices)



Lemon or citrus ice sorbet