

# Summary



Historical

Geolocation

Environment

Technical sheets of our wines

Our medal winners

Coup 2 Foudres

Bordeaux Oscars & Gordon Ramsay Selection

Tourism in Bordeaux

Newspaper

Our distributors in France and around the world

2015, exceptional vintage

# Historical

With **66 hectares** shared between two properties, **Château de Bonhoste** holds 44 hectares of vines, and **Château La Moulière** 22 hectares. These two vineyards offer **5 appellations** (Bordeaux, Bordeaux Supérieur, Crémant de Bordeaux, Bergerac and Côtes de Bergerac) and a wide range of wines. The history of the Château de Bonhoste was born at the end of the **19th century**, when the Bussière family arrived at "Bonhoste", a locality of the municipality of Saint-Jean de Blaignac, where the Chabert family had been living since the end of the **18th century**.



Bernard Fournier, grandson of Mrs. Bussière, will gather in 1977 the properties of the two families. Colette, his wife, is the granddaughter of Mr Bouchet owner of Château La Moulière since **1948**, she will take over the reins of the property. **Family chateaux for decades**, it is today Colette and Bernard, helped by their children Sylvaine and Yannick, who perpetuate the **traditions of the vineyard**.

# Geolocation



The Château de Bonhoste stretches along the hills overlooking the Dordogne Valley, 45 km from Bordeaux and 6 km south of Saint-Émilion.

Château La Moulière stretches 90 km east of Bordeaux and 3km from the Monbazillac appellation.



# The environment



## Our quality approach

The quest for quality is part of the everyday life of the **winegrower's** profession. The Château de Bonhoste and the Château La Moulière adhere to the **Qualenvi organization**, which is the **certification process of the Vignerons Indépendants de France**. Thus, we are committed to applying the requirements of Qualenvi referential on all our activity **whether in the vineyard, during winemaking, or for sale**. This translates into the **authenticity and the signature of our wines**. All our marketed bottles are identified and controlled, proof of our know-how in the respect of the **soil**.



## High Environmental Value Certification



Since 2013, our vineyards have obtained the certification of exploitation of High Environmental Value, guarantee of the controlled management of the environment. An action plan has been established with the consideration and reduction of environmental nuisances and the reduction of environmental impacts.

## *Château de Bonhoste ~ Bordeaux White Dry ~ AOC Bordeaux*

*A blend of noble grape varieties, the fruity aromas of Sauvignon Blanc combine the finesse and roundness of Sémillon with the floral aromas of Muscadelle.*

**Grapes Varieties :** 60 % Sauvignon Blanc - 30 % de Sémillon - 10 % Muscadelle

### **Harvest & Vinification :**

The berries are pressed to extract the juice. This juice is then put in vats where the **alcoholic fermentation** will be carried out. In order to extract a maximum of **aromas**, we will maintain the temperature between 16 and 18 ° C throughout the alcoholic fermentation.

This alcoholic fermentation lasts an average of **15 days**, followed by **aging on lees** for 15 days in order to bring **fat and stability to the wine**.

### **Tasting:**

**Eye :** pale yellow color, green and transparent reflections, limpid, brilliant .

**Nose :** frank, fruit aromas (peach, apricot, pear), floral notes (daffodil, broom).

**Mouth :** fresh and beading in attack, supple with good acidity and a balance that persists in the finish with fresh and fruity notes.

### **Consumption:**

To be tasted in 2 years.

Operating temperature around 13 ° C.



# Château de Bonhoste ~ Bordeaux White Dry ~ AOC Bordeaux

## Cuvée Prestige

*A blend of noble grape varieties, Sauvignon Gris produces powerful, full-bodied wines with very expressive aromas and Sauvignon Blanc with freshness and fruity aromas.*

**Grapes Varieties:** 90 % Sauvignon Gris - 10 % de Sauvignon Blanc

### Harvest & Vinification :

Manual harvesting, the berries are then pressed in order to extract the juice. This juice is then put in **oak barrels** where the **alcoholic fermentation** will be carried out.

This alcoholic fermentation lasts an average of **15 days**, followed by **aging on fine lees** with daily batonnages to bring an **intense bouquet** and a **smooth (fat) flavour**.

**Aging:** the wine stays in oak barrels for the duration of its **aging** (6 months).

### Tasting:

**Eye:** yellow dress, transparent reflections, limpid and brilliant.

**Nose:** frank, powerful and elegant, aromas of grilled dried fruits, mineral and smoked notes, but also citrus .

**Mouth:** ample and fleshy, with freshness and volume. Long and tasty finish with fruity and woody notes.

### Consumption :

To taste in 5 years.

Operating temperature around 13 ° C.



## Château de Bonhoste ~ Bordeaux Rosé ~ AOC Bordeaux

*Blend of Cabernet Franc and Merlot grapes. The Cabernet Franc will bring finesse and suppleness, and the Merlot body and roundness.*

**Grapes Varieties:** 57 % Cabernet Franc - 43 % Merlot

### **Harvest & Vinification :**

Rosé is a maceration wine, we vinify it with two different methods:

- Pressing rosé: the berries are then pressed for 6 to 8 hours in order to extract the juice as well as the desired color. This juice is then put in vats where the **alcoholic fermentation** will be carried out.
- Rosé bleeding: one "bleeds" a vat of red after 6-8 hours of maceration. This juice is then put in vats where the **alcoholic fermentation** will be carried out.

This alcoholic fermentation lasts on average **15 days**, and it is thermo-regulated at low temperature to extract a **maximum of fresh and fruity aromas**.

### **Tasting:**

**Eye :** dress of red currant color, transparent reflections, limpid and brilliant wine .

**Nose :** frank, fruity and floral, fresh red fruits (blackcurrant, currant).

**Mouth :** beading on the attack, supple and tender, **good balance**, lively finish with hints of **candy**.

### **Consumption :**

To be tasted in 2 years.

Operating temperature around 8 ° C.



## **Château de Bonhoste ~ Bordeaux Red ~ AOC Bordeaux**

*Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics. Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.*

**Grapes Varieties:** 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

### **Harvest & Vinification :**

The red wine is a **maceration wine**, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

### **Dégustation :**

**Eye :** ruby color, rosé reflections, brilliant and limpid wine.

**Nose :** frank, red fruits, with mineral notes.

**Mouth :** soft, round, notes of red fruits, which persist in the finish.

### **Consumption :**

To be enjoyed in 5-6 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



## ***Château de Bonhoste ~ Bordeaux Red ~ AOC Bordeaux Superior***

*Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics.*

*Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.*

**Grapes Varieties:** 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

### **Harvest & Vinification :**

The red wine is a maceration wine, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

**Aging:** 50% high oak barrels for 12 months, the remaining 50% are made like the classic cuvee.

### **Tasting :**

**Eye :** garnet color, rosé reflections, brilliant and limpid wine.

**Nose :** frank, red fruits, currant currants, with roasted notes.

**Mouth :** full-bodied, supple and balanced, silky tannins. Fruity notes in the finish.

### **Consumption :**

To taste in 7 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



# *Château de Bonhoste ~ Bordeaux Red ~ AOC Bordeaux Superior*

## *Cuvée Prestige*

*Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics.*

*Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.*

**Grapes Varieties :** 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

### **Harvest & Vinification :**

The red wine is a maceration wine, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

**Aging :** in new oak barrels and one year, for a period of 12 months.

### **Tasting :**

**Eye :** garnet color, pink highlights, strong color, brilliant and limpid.

**Nose :** powerful and complex bouquet, which evokes red fruits and black fruits (prune, cherry), but also vanilla, toasted bread, with smoky notes.

**Mouth :** full-bodied, round, good volume with elegant tannins, fruit and wood finish.

### **Consumption :**

To taste in 10 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



## *Coup 2 Foudres ~ Bordeaux Red ~ AOC Bordeaux Superior*

*The Cuvée Coup 2 Foudres is made exclusively with Merlot which will bring the wine body and roundness.*

**Grapes Varieties :** - 100 % Merlot

**Harvest & Vinification :**

For this wine we will select the best grapes on the plot.

The red wine is a maceration wine, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

**Aging:** in new oak barrels for a period of 20 months .

**Tasting :**

**Eye :** Garnet robe, sustained, violet reflections.

**Nose :** bouquet of red fruits, black fruits, cocoa notes.

**Mouth :** silky, very good complexity.

**Consumption :**

To taste in 10 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



## ***Château La Moulière ~ Bergerac Red ~ AOC Bergerac***

*Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics.*

*The wines of Bergerac benefit from a particular soil with clay-limestone soils and flint.*

*Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.*

**Grapes Varieties:** 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

### **Harvest & Vinification :**

The red wine is a **maceration wine**, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

### **Tasting :**

**Eye :** Garnet color, pink highlights, a deep and limpid color.

**Nose :** Intense and charming bouquet, which mixes aromas of red fruits and candied black, spicy notes.

**Mouth :** full-bodied, round, velvety tannins, which linger on cherry stone notes.

### **Consumption :**

To be enjoyed in 4-5 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



## *Château La Moulière ~ Bergerac Red ~ AOC Bergerac*

*Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics.*

*Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.*

**Grapes Varieties:** 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

### **Harvest & Vinification :**

The red wine is a **maceration wine**, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

**Aging :** aged in barrels of 300 liters for 12 months.

### **Tasting:**

**Eye :** Garnet robe, very dark and dense.

**Nose :** frank, very complex bouquet, which combines cooked red fruits, cherries with aromas of leather and smoke.

**Mouth :** full-bodied, supple and balanced with velvety tannins. Prune and cherry notes.

### **Consumption :**

To taste in 6 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.



## **Château La Moulière ~ Bergerac Medium Sweet ~ AOC Côtes de Bergerac White**

*A blend of noble grape varieties, it combines the finesse and roundness of Sémillon, the fruity aromas of Sauvignon Blanc, and the floral aromas of Muscadelle.*

*The Côtes de Bergerac White are sweet white wines, produced from over-ripened grapes.*

**Grapes Varieties:** 60 % Sémillon - 30 % de Sauvignon Blanc- 10 % Muscadelle

### **Harvest & Vinification :**

The berries are pressed to extract the juice. This juice is then put in vats where the **alcoholic fermentation** will be carried out. In order to extract a maximum of **aromas**, we will maintain the temperature between 16 and 18 ° C throughout the alcoholic fermentation.

This alcoholic fermentation lasts an average of **15 days**, followed by **aging on lees** for 15 days in order to bring **fat** and **stability to the wine**.

### **Tasting:**

**Eye :** yellow dress, limpid and brilliant, golden reflections.

**Nose :** frank, fresh and fruity, aromas of pear, pineapple.

**Mouth :** supple and lively, then round and mellow, develops pleasant fruity flavors that persist for a long time in the finish.

### **Consumption :**

To be enjoyed in 5-6 years.

Operating temperature around 8 ° C.



## *B de Bonhoste ~ White Crémant ~ AOC Crémant de Bordeaux*

*The Crémant white from Bonhoste is the result of the blend of Sémillon, a very aromatic variety, and Ugni Blanc, which brings freshness and vivacity.*

Grapes Varieties: 80 % de Sémillon - 20 % Ugni Blanc

### Harvest & Vinification :

**Manual harvesting**, the berries are then pressed in order to extract the juice. This juice is then put in vats where the **alcoholic fermentation** will be carried out. In order to extract a maximum of aromas, the temperature will be maintained between 15 and 16 ° C throughout the alcoholic fermentation.

This alcoholic fermentation lasts an average of **15 days**.

Aging : **second fermentation in bottle** according to the method of the **traditional Champagne method**.

### Tasting :

**Eye :** nice gold dress releasing bubbles and a very fine foam.

**Nose :** elegant and delicate, with aromas of dried fruits (hazel nut, almond), exotic fruits (mango, pineapple) and mineral notes of flint.

**Mouth :** fresh and lively, mineral and fruity notes.

### Consumption :

To be tasted in 2 years.

Operating temperature approx. 5-8 ° C



## *B de Bonhoste ~ Crémant Rosé ~ AOC Crémant de Bordeaux*

*The Crémant Rosé B from Bonhoste is the fruit of the blend of Cabernet Franc, a very aromatic variety, and Merlot.*

**Grapes Varieties:** 70 % de Cabernet Franc - 30 % Merlot

### **Harvest & Vinification :**

**Manual harvesting**, the berries are then pressed in order to extract the juice. This juice is then put in vats where the **alcoholic fermentation** will be carried out. In order to extract a maximum of aromas, the temperature will be maintained between 15 and 16 ° C throughout the alcoholic fermentation.

This alcoholic fermentation lasts an average of **15 days**.

**Aging :** **second fermentation in bottle** according to the method of the **traditional Champagne method**.

### **Tasting :**

**Eye :** nice pale salmon dress, with a light mousse and very fine bubbles.

**Nose :** evokes acidulous red berries (currant, raspberry, blackcurrant) and the crust of fresh bread.

**Mouth :** fresh and lively and well balanced with a pleasant fruity length.

### **Consumption :**

To be tasted in 2 years.

Operating temperature approx. 5-8 ° C



# Our medal winners



## Concours Mondial du Sauvignon

*Château de Bonhoste Bordeaux Blanc 2015*

*Château de Bonhoste Bordeaux Blanc Cuvée Prestige 2015*



## Concours des Vignerons Indépendants ARGENT

*Château de Bonhoste Bordeaux Blanc Cuvée Prestige 2015*

*Château de Bonhoste Bordeaux Rosé 2015*



## Concours des Vignerons Indépendants BRONZE

*Château de Bonhoste Bordeaux Supérieur Cuvée Prestige 2014*



## Concours National des Crémants

*B de Bonhoste Crémant de Bordeaux Rosé*





## Coup 2 Foudres



An unusual night in a lightning in the middle of the vineyards  
Designed by cooper Seguin Moreau, these two tuns are usually used  
for breeding and wine making. We have developed them exclusively to  
make you discover how to stay in the vineyard in a unique and  
unusual way.



# THE OSCARS OF THE BORDEAUX OF THE SUMMER



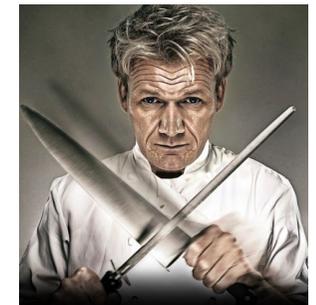
The women 's team was present at the **Bordeaux Oscars tasting**. We won an Oscar at Chateau de Bonhoste Bordeaux Blanc 2016



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## Crémant selected by Gordon Ramsay

Since October 2016 the Crémant de Bordeaux B Bonhoste is part of the wine list of the Brasserie Le Bordeaux, whose chef is none other than the famous British chef Gordon Ramsay.



# Bordeaux, elected in 2017 the most beautiful city in the world, and we recommend lots of nice things ...



Visit **downtown of Bordeaux**, the place of the purse, the mirror of water ...



"Embark on an **immersive journey to discover the cultures of wine**"

Visit of the wine city, which since its inauguration in May 2016 has gathered more than 400 000 visitors. Open every day of the week from 10 to 18h.

Walk in the heart of the **village of Saint-Émilion**, its small narrow streets, its monolithic church, and tasting the real macaroons of the former nuns of Saint-Émilion (1620)



**But above all ...**

Wine tourism tour at Château de Bonhoste with a visit to the vineyard, the winery and the underground cellar. Finally to finish tasting our wines.



Possible visit every day of the week on

Appointment.



# Revue de presse



*Château de Bonhoste Bordeaux Rosé et Bordeaux Blanc rated 16/20 by the tasters of Terres de Vins.*

**About our Château de Bonhoste « The mouth seduces with its balance: ample and round attack, it offers a lively and long finish »**

Terres de Vins Mai 2017

Guide Hachette des Rosés 2017

Rosé B de Bonhoste « Fresh and intense nose with notes of lychee, marked by notes of red fruits. Beautiful overall harmony »

Crémants de France n°14

**« Very close from Saint-Émilion, in Saint-Jean de Blaignac, the Fournier family presents a rosé fresh, easy –drinking, fruity also predominantly merlot grape for the fleshy »**

L'express Edition 2017

« The Crémant of Bonhoste, a blend of sémillon et d'ugni white, has fine bubbles and a delicious fruity taste. It's fine, well structured with a solid dose of character. »

Trends. Be Mai 2017

**« A dense dress dresses this very expressive wine, open unreservedly on a very ripe fruits, spices and a hint of liquorice. »**

Guide Hachette des vins 2018

Château de Bonhoste Cuvée Prestige Bordeaux Superior 2015 rated 89 points by Wine Enthusiast. Château de Bonhoste Bordeaux white 2016 et Bordeaux Rosé 2016 rated 86 points.

## Our presence in France, but also in the world



For the addresses of our distributors please contact us.

# THE EXTRAORDINARY 2015



A exceptional vintage, exceptional offer ...

Try your luck to win one of the 30 stays of 2 nights in our B&B Coup 2 Foudres !

Nothing more simple: by opening a bottle of one of our Bordeaux Superior 2015 (Cuvée Classique, Cuvée Prestige or Coup 2 Foudres) if the cork is pink it's won!

To your corkscrews





*The end*