

Château Beauséjour de Bonalgue

2nd Wine of Ch. Bonalgue

Pomerol

*Stylish merlot wine, very aromatic with a good body and a lot of fruit
Pleasant to drink from now on red meats, lamb with sauce and little game*

LOCATION : In Libourne, the Parcel is next to Château Bonalgue. The house dates back the 19th century. Originally the parcel was part of Ch. Bonalgue. It was bought a long time ago and owned until 2008 by the family Combezoux-Vauthier. We bought the parcel in 2011. It was upgraded to produce the second wine of Ch. Bonalgue, currently Ch. Burgrave.

VINEYARD AREA: 1 hectare

SOIL: Clayey-sandy soil on a thin iron pan layer.

GRAPE VARIETIES: 85 % Merlot, 15 % Cabernet Franc.

HARVESTING: Harvested by hand, integrated agriculture, green harvest, leaf removals, desbudding. Hand picking at full ripeness in small crates

WINEMAKING: Traditional vinification with a long vatting in cement vat.

AGEING: Ageing in oak barrels of 1 year for 12 months.

PRODUCTION: About 6 000 bottles per year

