



CHÂTEAU BONALGUE / Pomerol

A meeting of times past and times present

Bonalgue is the result of generations of work. Bearing testament to this is the captain of Napoleon's army who housed the arms of this regiment here, or the little girl who lived here before World War 1 and who wrote the moving words, "I leave to you all my memories of dear Bonalgue, witness to the happiest days of my life. There I here, under the shade of the lebannon cedar trees, a magic that resonates through the people, and the wines."

Land of freedom, legendary terroir

Ever since the French Revolution, the "Stones of Bonalgue" have given – on this beautiful Pomerol terroir – a striking maturity to the grapes that grow here. The techniques may have changed but the spirit stays the same... and since 1926, the Bourotte family has enjoyed the freedom to work on this land unencumbered, paying tribute to the past, and to the rewards of a job well done.

Personality and charm

It's the maturity of the grapes at harvest that is the key to Bonalgue's great charm. Its personality: an early terroir, fully ripe grapes, the silky, velvety Merlot, and a strikingly aromatic nose. Harvesters, cellar workers, vineyard managers and owners; we are all attempting, year after year, to fully respect these much loved attributes of our wine.

OTHER FAMILY WINES: **Pomerol**: Clos du Clocher, Château Monregard La Croix, Château Bургrave, Château Beauséjour de Bonalgue / **Lalande de Pomerol**: Château Les Hauts-Conseillants, Château Les Hautes-Tuileries / **Lussac Saint-Emilion**: Château du Courlat, Château Les Echevins.

"This over-achieving estate is one of the most consistent performers in Pomerol. Always a well-made, fleshy, succulent, hedonistic wine"

Robert Parker

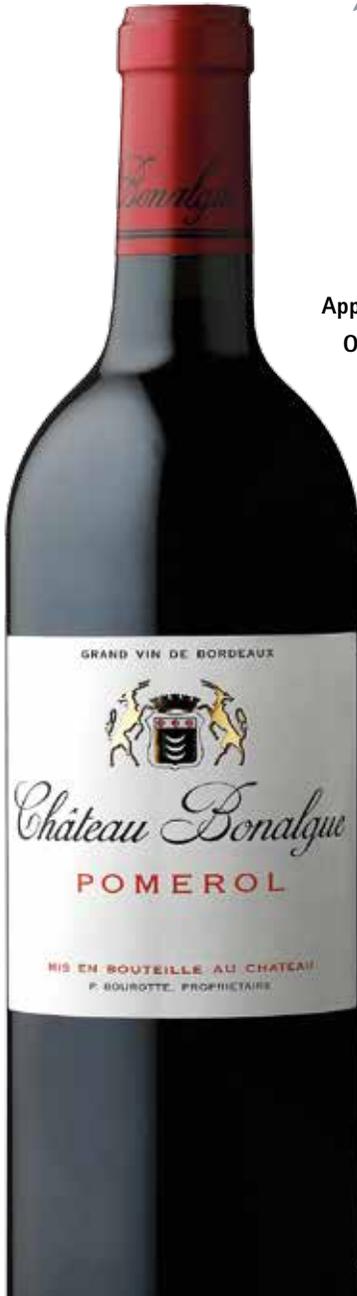
"Everything about this wine is impressive"

Vinum

"An imposing Pomerol" *Gault et Millau*

"The perfect archetype of Pomerol"

Terre de Vins



Appellation: Pomerol

Owner: The Bourrotte family

Director: Jean-Baptiste Bourrotte

Consultant Winemaker: Michel Rolland's team

Orientation of the estate: Eco-friendly integrated agriculture. Estate engaged in a global environmental strategy.

Surface area: 9.50 hectares

Soils: Gravels over sandy-clayey soils

Grape varieties: 95% Merlot, 5% Cabernet Franc

Vine density: 6,000 – 8,000 vines per hectare, depending on individual plots

Average age of vines: 25 years old

Pruning: guyot double and guyot simple

Soil management: traditional by machine, plus removal of grass cover without chemicals

Green works: manual defoliation, leaf-trimming depending on timing of veraison

Harvesting: by hand into small crates: sorting before and after destemming on vibrating tables

Vats: thermoregulated stainless steel and cement

Vinification: plot by plot ; manual pumping over, punching of the cap and unballasting if necessary, maceration for around one month, pneumatic press, malolactic fermentation in barrel

Ageing: 18 months in fine-grained French oak barrels (50% new, 50% one wine). 1-2 rackings depending on tasting

Annual production: 35,000 bottles



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