

CHATEAU BONALGUE

POMEROL



Château Bonalgue is a Petite Château with only 7.55 hectares of vineyards planted in the gravel and sandy-clay soils of Pomerol. During the French Revolution, the first reference to vines in the 'Graves de Bonalgue' area appeared in local archives. A veteran from Napoleon's Grand Army, Captain Rabion, inherited the land and built a handsome residence. The building housed his regimental arms, and the garden was filled with magnificent Lebanese Cedar trees; Château Bonalgue was born.

The Bourotte family bought the property in 1926. At the time, the Pomerol appellation was in a period of expansion, and the vineyard area was being fully restructured; something that would prove a source of stability for the decades that followed. Since then, each family member that has run Bonalgue has been lucky enough to do so with complete freedom and independence. With Pierre Bourotte in 1961, and then his son Jean-Baptiste in 2005, two mythic vintages have marked the turning of the generations.

There is no doubt that Merlot reaches its finest expression in Pomerol, where its velvety tannins and rich aromas reach their peak. Bonalgue proves this once again: the vineyard is planted to 90% Merlot, with Cabernet Franc completing the other 10%. The quality of the gravelly soil makes it heat retaining, helping the grapes ripen early and evenly, reaching perfect maturity. The vines have an average of 25 years of age, and the precise and meticulous attention to detail in the vineyard means they produce quality grapes year after year. Pruning, leaf thinning, de-budding, green harvesting... each process is carefully thought-out right up to the picking of grapes into small-sized trays to ensure against crushing or damage. The final stage before heading to the winery is a hand-sorting in the vines, that takes place bunch by bunch, then berry by berry, ensuring nothing gets missed.

The fermentation temperature, the length of maceration, the rhythm of pumping over to extract as gently as possible the color and the fruit aromas...we are always looking for the exact balance of all these elements. The key to Bonalgue wines is here – ensuring the perfect combination of structure, silkiness and aromatic exuberance. At every step, the elements used in the creation of this wine come from natural, noble products: here the 100-year-old oak trees from forests in the center of France provide the barrels that offer the perfect home for malolactic fermentations. For 18 months, they complete the richness of our wines, and help their ability to age. Blend: 100% Merlot

Ageing: 18 months in fine-grained French oak barrels (45% New). 1-2 rackings depending on tasting

"Medium garnet-purple colored, the 2015 Bonalgue sings of exotic spices and cherry preserves with underlying notes of dried mulberries, potpourri and black tea plus a waft of dusty earth. Medium-bodied with lovely, plush tannins and just enough freshness to support the spicy fruits, it has a long, perfumed finish."



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