

Vignobles Gabriel & Co

.Thierry BONNET

Your favorite thing about wine ?
Working on developing it

Your favorite vineyard ?
Bordeaux, of course

Your favorite activity ?
I love hunting

Your main character trait ?
Kindness

Determination, enthusiasm, passion and perhaps a touch of madness: these are the values that drive my work and define my philosophy. I represent the fourth generation of a family of dedicated winegrowers, where a passion for doing things properly has been passed down through the years. That is why nothing is left to chance. I combine tradition with modern techniques, farming organically in a well-structured vineyard equipped with state-of-the-art technology. This allows me to focus entirely on producing rosé wines, my speciality and my passion!



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BORDEAUX

Village: Soussac (Entre-deux-Mers)

Terroir: Soil of clay-limestone – North-South exposure – 20-year-old vines

Winemaking and ageing: Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.

Blend: 50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

Tasting comments: Pale in colour with delicate brick-hued highlights. The nose is expressive, with distinctive estery aromas. The palate is supple and fresh, offering an easy-drinking, fruit-forward style made simply to be enjoyed, whether by the pool or with friends.

Food and wine pairings: Grilled prawn skewers, tapenade and strawberry tart

