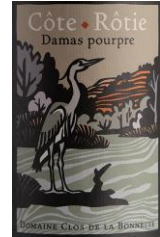


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## Clos de la Bonnette “Damas Pourpre” Côte Rôtie

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**Winery:** Clos de la Bonnette  
**Category:** Wine – Still – Red  
**Grape Variety:** 100% Syrah  
**Region:** Condrieu/ Northern Rhône/ France  
**Vineyard:** Selection of plots from the Tupin hill  
**Winery established:** 1992  
**Feature:** Organic



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### Product Information

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**Soil:** sandy soils on mica schists. Cuvee from 2 plots in the 3<sup>rd</sup> year of organic conversion, in the town of Tupin-Semons.

**Age of vines:** 35 years

**Vinification:** Hand harvest. 25-day maceration. 20% whole bunch, 80% destemmed grapes. Alcoholic and malolactic fermentation with indigenous yeasts. Daily pumping overs, cap punching. Aged for 15 months in 5 year-old 228-liter oak casks.

**Tasting Note:** A wine with intense dark red color with purple reflections; intense and powerful nose. Spicy aromas of white pepper with hints of raspberry; fine and intense on the palate with aromas of strawberries, black currant, and blackberry and a hint of graphite. Powerful and silky tannins. A long finish with minerals, spice and red fruit. A very elegant and ripe Côte Rôtie.

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### Producer Information

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At Clos de la Bonnette, gnarled vines are staked with traditional chestnut poles to tether them against the strong currents of the wind. Buffeted by a scorching summer, the vines drive roots deep into the granite. It took centuries of thirsty work to build these dry-stone terraces, using stones dug out of the hillside with a mattock. The Guiller-Montabonnet family finds their place in this labor of devotion, as they worked to rescue overgrown vineyards from oblivion. Their philosophy of terroir includes the arts of the Rhône, and their farm life always is blessed by the voices of Rhône poets, musicians, and artists, from the present as well as the past.