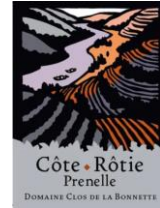

Clos de la Bonnette “Prenelle” Côte Rôtie

Winery: Clos de la Bonnette
Category: Wine – Still – Red
Grape Variety: 100% Syrah
Region: Condrieu/ Northern Rhône/ France
Vineyard: Prenelle parcel in Coteau de Toupin (South of Ampuis)
Winery established: 1992
Feature: Organic



Product Information

Soil: Sandy soils on mica schists from 0.3 hectare (0.75 acres), in the town of Tupin-Semons.

Age of vines: 35 years

Vinification: Hand harvest. Destemmed, 25-day maceration. Alcoholic and malolactic fermentation with indigenous yeasts. Daily pumping overs, cap punching. Aged for 18-24 months in used 228-liter oak barrels.

Tasting Note: Dark red color. On the nose aromas of raspberry, blackberry and smokiness. On the plate aromas of red fruits like raspberry and mulberry with some green vegetable and smoke at the finish.

Production: up to 3,340 bottles

Producer Information

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. Domaine Clos de la Bonnette was purchased in 1992 by wife and husband team, Isabelle Guiller and Henri Montabonnet. The Guiller-Montabonnet family, who had grown organic fruits and vegetables since 1970, 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.