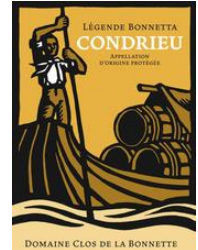

Clos de la Bonnette “Legende Bonnetta” Condrieu AOP

Winery: Clos de la Bonnette
Category: Wine – Still – White
Grape Variety: Viognier
Region: Condrieu/ Northern Rhône/ France
Vineyard: on the banks of the Rhône in the town of Condrieu
Winery established: 1992
Feature: Organic



Product Information

Soil: granite slopes (black migmatite) at the North of the appellation.
Age of vines: average 25 years old
Number of vines/ ha: 10,000
Yield: 15 Hl/ ha (in 2021, because of the frost in April)
Winemaker: Isabelle Guiller
Vinification: Hand harvest in small boxes. Fermentation with indigenous yeast takes place in 228L barrels. Malolactic fermentation to enhance roundness in wine. Aged for 1 year in used oak barrels on fine lees with regular stirring. Bottling after light filtration. Very low on sulfites.
Tasting Note: Very full-bodied and rich, but with enough acidity and freshness to balance it. Great intensity and salinity.
Alc: 13.5%

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.