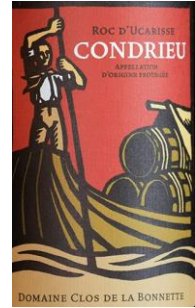

Clos de la Bonnette “Roc d’Ucarisse” Condrieu AOP

Winery: Clos de la Bonnette
Category: Wine – Still – White
Grape Variety: 100% Viognier
Region: Condrieu/ Northern Rhône/ France
Vineyard: selection of their most ripe plots
Winery established: 1992
Feature: Organic



Product Information

Soil: sandy soils on weathered granites

Age of vines: varied

Vinification: Hand harvest. Pneumatic pressing. Fermentation with indigenous yeast takes place in barrels. Malolactic fermentation to enhance roundness in wine. A selection of barrels containing some residual sugars. Very light filtration. Aged for 12 months in 3-year old 228-liter barriques.

Tasting Note: A wine with bright and limpid golden yellow color. Very aromatic on the nose, with aromas of pineapple, passion fruit and peaches. On the palate the wine is explosive and balanced with intense aromas of pineapple, apricots with citrus notes such as grapefruit and mandarin. An intense aromatic persistence, very long on citrus notes. A late harvest Condrieu with a bit of residual sugar. Pairs beautifully with foie gras; cold meats; seafood, oysters and marinated mussels; chocolate fondant and tarte tatin.

Alc: 14.5%

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. 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.