Clos de la Bonnette "L'Archette" Viognier IGP Collines Rhodaniennes

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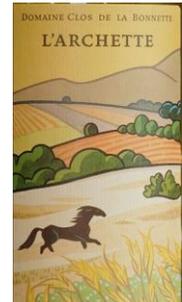**Category**: Wine – Still – White
Grape Variety: Viognier
Region: Condrieu/ Northern Rhône/ France
Vineyard: young plot located on the banks of the Rhône in the town of Condrieu
Winery established: 1992
Feature: Organic

Product Information

Soil: sandy/ loamy soil; Rhône alluvium
Age of vines: 5 years
Vinification: Hand harvest. Pneumatic pressing. Fermentation with indigenous yeast takes place in barrels. Malolactic fermentation to enhance roundness in wine. Aged for 6 months, 50% in stainless steel tanks and 50% in 3+ year old 225-liter oak casks.
Tasting Note: A wine with an intense yellow color with golden reflections. Fine and complex nose with aromas of quince, nectarines and vine peaches with some subtle notes of honey and pineapple. On the palate it starts with a lot of finesse and freshness with aromas of quince, vanilla and explodes at the end of the palate with aromas of citrus and exotic fruit. The aromatic persistence is long on notes of citrus and passion fruit.
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. 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.