
Clos de la Bonnette “Cisselande” Syrah IGP Collines Rhodaniennes

Winery: Clos de la Bonnette

Category: Wine – Still – Red

Grape Variety: 100% Syrah

Region: Condrieu/ Northern Rhône/ France

Vineyard: from the plain and plateau of Tupin-Semons in Ampuis (Côte-Rôtie)

Winery established: 1992

Feature: Organic



Product Information

Soil: clay, silty soils

Age of vines: 30 years

Vinification: Hand harvest. 20-day maceration. 10% whole bunch, 90% destemmed grapes. Alcoholic and malolactic fermentation with indigenous yeasts. Aged for 6 months in 5+ years old 228-liter oak casks.

Tasting Note: A wine with intense dark red color with garnet reflections; powerful nose with floral aromas with notes of red fruits and white pepper; aromatic and delicate palate with aromas of flowers and red fruits, with notes of pepper and spices; very silky balanced tannins; long persistence on notes of cinnamon. A Syrah, to be enjoyed as a young wine. It pairs well with cold meats and cheese, BBQ, grilled meats and vegetables.

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.