
Clos de la Bonnette Syrah Vieilles Vignes IGP Collines Rhodaniennes

Winery: Clos de la Bonnette

Category: Wine – Still – Red

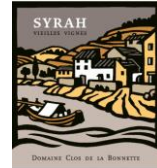
Grape Variety: 100% Syrah

Region: Condrieu/ Northern Rhône/ France

Vineyard: the heights of Tupin-Semons in Ampuis, bordering Côte-Rôtie area

Winery established: 1992

Feature: Organic



Product Information

Soil: clay, silty soils

Age of vines: 40+ years

Vinification: Hand harvest. 20-day maceration. 10% whole bunch, 90% destemmed grapes. Alcoholic and malolactic fermentation with indigenous yeasts, daily pumping overs, cap punching and aged for 12 months in used 228-liter oak casks.

Tasting Note: Aromas of raspberry, ground pepper and wildflowers on the nose. On the palate the wine shows earthy woodland fruits, dried flowers, and aromatic herbs. Well balanced with ripe tannins and good acidity.

Production: about 2,700 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.