



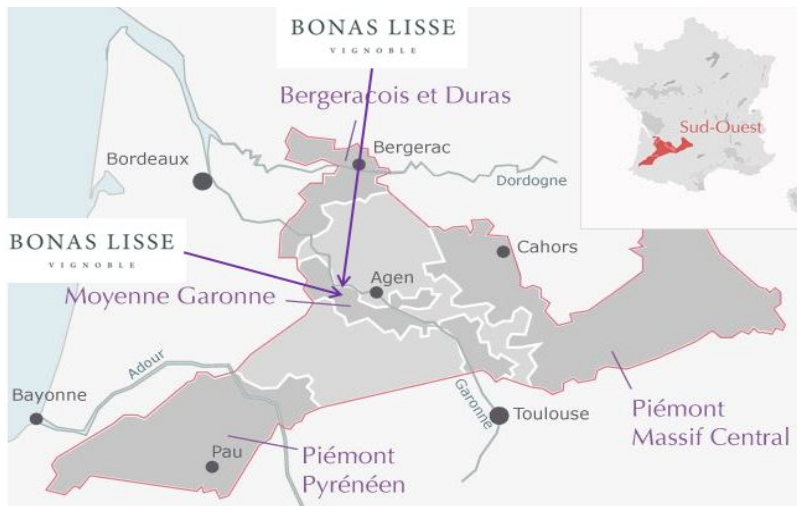
MARQUIS DE BONAS

ÉLEVÉ EN BARRIQUE

BONAS LISSE

VIGNOBLE

2016



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

There is 4 ha of **Merlot** with half planted in 2002 and half in 2005. All clone 181, which has a low yield, but on varying rootstocks depending on the soil.

0.5 Ha of **Cabernet franc** clone 327 was planted on Fercal rootstock in well drained stony soil in 2012 and is giving very good results.

1.5 Ha of the high quality **Cabernet sauvignon** clone 337, on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

1 ha of **Tannat** was planted in 2002 on clay alluvial soil. The clone is 717 which has a good affinity for the 3309C rootstock.

This vintage is a blend of 80% Merlot, 10 % Cabernet franc, 6% Cabernet sauvignon and 4% Tannat.

For this cuvée we take the best grapes which have come from the middle parcel of Merlot.

Vinification & Ageing

Fermentation in tanks with moderate pumping over for 80%, with 20% undergoing gentle extraction by punching down. Maturation for 12 months in small oak barrels, some from Chateau Smith Haut Lafitte, which have already had 2 or 3 wines in them. Diam cork closure.

Tasting Note 2016

The gentle oak from older barrels adds an extra dimension to the wine. This vintage is lighter than 2015 with supple tannins for drinking now or for up to six years after the harvest.

It goes very well with game birds, such as pheasant or guinea fowl or with any red meat. Serve at 18°C.

Alcohol: 13.5% alc/vol Total acidity: 3.08 g/L (H₂SO₄)

Winemaking: Cédric Walcker and Minette Constant MW





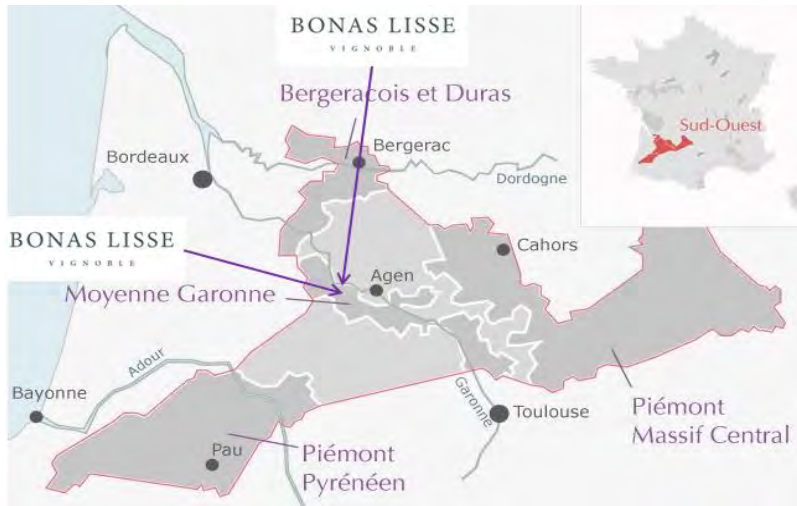
BONAS LISSE

VIGNOBLE

BARON DE LISSE

MERLOT

2016



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

4 ha with half planted in 2002 and half in 2005. All clone 181, which has a low yield, but on varying rootstocks depending on the soil. Machine harvesting ensures the grapes are picked at optimum ripeness and arrive quickly in the winery.

Vinification & Ageing

Vinification in tanks with temperature control and moderate extraction. The wine rested in tank over the winter, before bottling in the spring. Diam cork closure.

Tasting Note 2016

Good depth of flavour with soft tannins and ripe fruit follows through to the finish. Very versatile red that goes well with most meat dishes. Serve 18°C. Drink now or within 6 years of the harvest.

Alcohol: 13.5 % alc vol

Total acidity: 2.96 g/L (H₂SO₄)

Silver Medals : Elle à Table (2019) ; Vignerons Indépendants (2020)

Winemaking: Cédric Walcker and Minette Constant MW



Bonas Lisse Vignoble, SCEA Château de Lisse, Château de Lisse, 47170 Reaup-Lisse

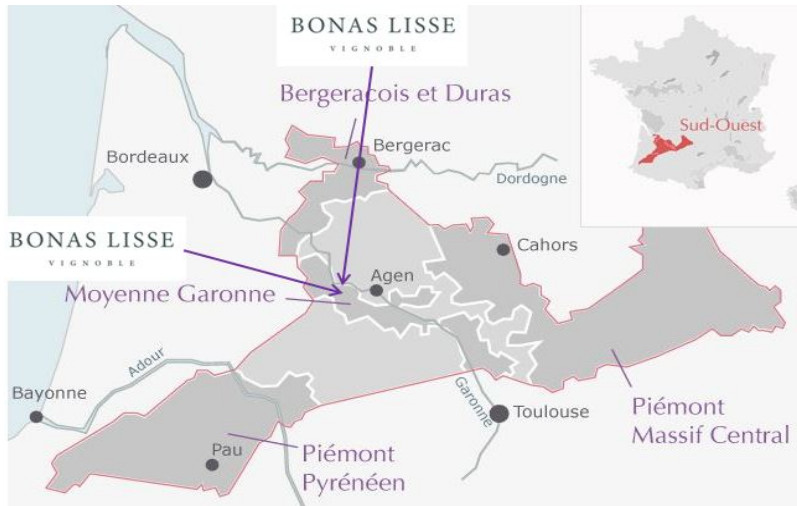
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BONAS LISSE

VIGNOBLE

BL
MERLOT
2017



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

For this cuvée we use the ripest Merlot from the plot planted in 2002. It is the clone 181 on rootstock 3309C, which ensures a low yield. Machine harvesting ensures the grapes are picked at optimum ripeness and arrive quickly in the winery.

Vinification & Ageing

Fermentation in tank, with gentle extraction of tannins by hand punching down (*pigéage*). As the tannins were fully ripe we have a Merlot with structure and velvety tannins. Diam cork closure.

Tasting Note

A merlot with very good fruit, smooth tannins, a good balance and a long finish.

Excellent with red meat, such as filet steak or roast beef, or with hard aged cheeses, especially from ewe's milk. Serve at 18°C. Drink now or can be kept for 7 years after harvest.

Alcohol: 13.5% alc/vol

Total acidity: 2.91 g/L (H₂SO₄)

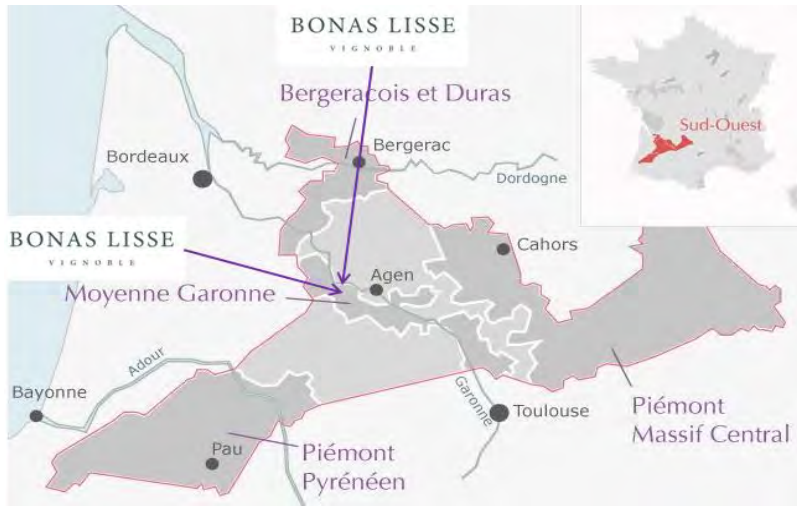
Winemaking: Cédric Walcker and Minette Constant MW



BONAS LISSE

VIGNOBLE

BL
CABERNET
SAUVIGNON
2016



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

1.5 Ha of the high quality Cabernet sauvignon clone 337 on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

Vinification & Ageing

Fermentation in tank, with gentle pumping over to extract the tannins. The wine rested in tank before bottling in the spring. Diam cork closure.

Tasting Note 2016

A very good year which gave a full-bodied wine, with ripe tannins and aromas of blackcurrant. Excellent with any red meat. Serve 18°C. Drink now or can be kept for 6 years after harvest.

Alcohol: 13.5 % alc/vol

Total acidity: 3.24 g/L (H₂SO₄)

Winemaking: Cédric Walcker and Minette Constant MW

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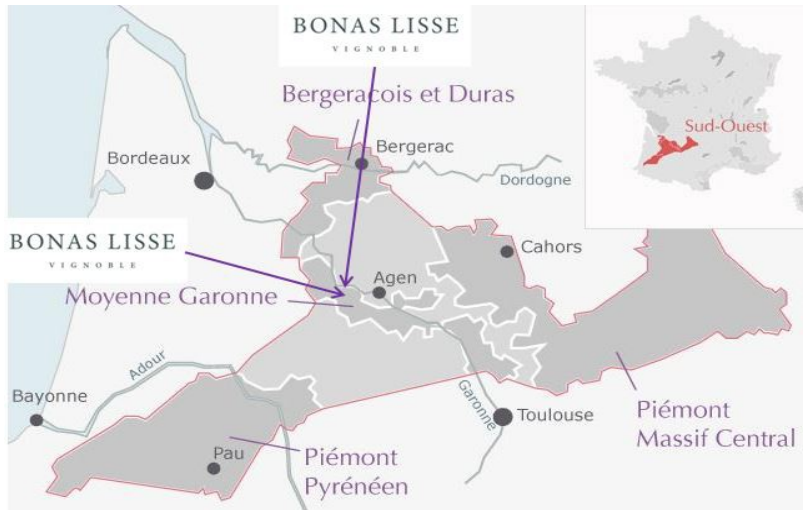
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BONAS LISSE

VIGNOBLE

BL
CARMENERE
2018



Appellation: IGP Comté Tolosan

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

0.6 ha of the rare grape Carmenère was planted in 2011 on well drained loam. There is only one clone authorised in France (1059) which is planted on 3309C to limit the vigour.

Vinification & Ageing

Fermentation in tank, with gentle extraction of tannins. The wine rested in tank before bottling in spring 2017. Diam cork closure.

Tasting Note 2018

A very good year which gave smooth, ripe tannins and aromas of spicy black fruit, with a hint of red bell pepper. Excellent with red meat it also matches Basque dishes such as Veal Axoa or try with aged ewe's milk cheese. Serve 18°C. Drink now or can be kept for 5 years after harvest.

Alcohol: 12.5 % alc/vol

Total acidity: 3.21 g/L (H₂SO₄)

Bronze Medal : Decanter (2020)

Winemaking: Cédric Walcker and Minette Constant MW



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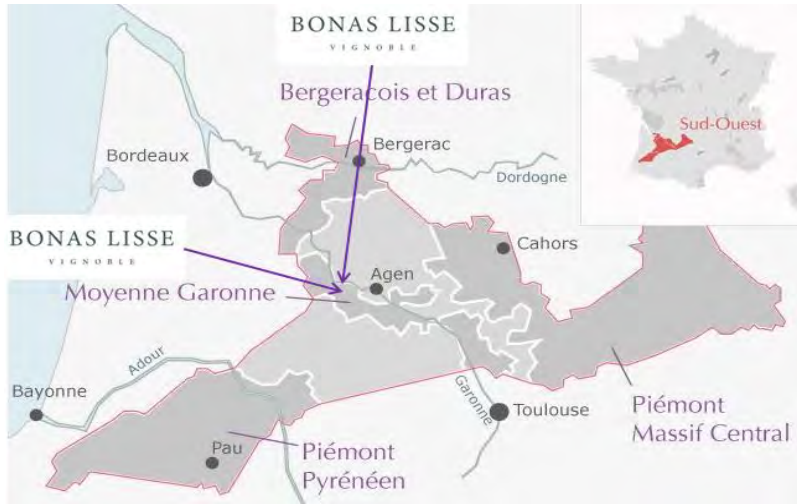
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BONAS LISSE

VIGNOBLE

BL TANNAT 2019



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

1 ha of Tannat was planted in 2002 on alluvial clay soil. The clone is 717 which has a good affinity for the 3309C rootstock.

Vinification & Ageing

Fermentation in tank, with gentle extraction of tannins to give an early-drinking style of Tannat. Left in tank for a few months before bottling. Diam cork closure.

Tasting Note 2019

Ripe tannins give a gentle, round mouth-feel to this full-bodied red. Perfect with the local speciality of magret of duck breast or with grilled red meat. Serve at 18°C in winter or try slightly chilled in summer at 15°C. Drink now or can be kept for 6 years after harvest.

Alcohol: 13 % alc/vol

Total acidity 3.69 g/L (H₂SO₄)

Winemaking: Cédric Walcker and Minette Constant MW



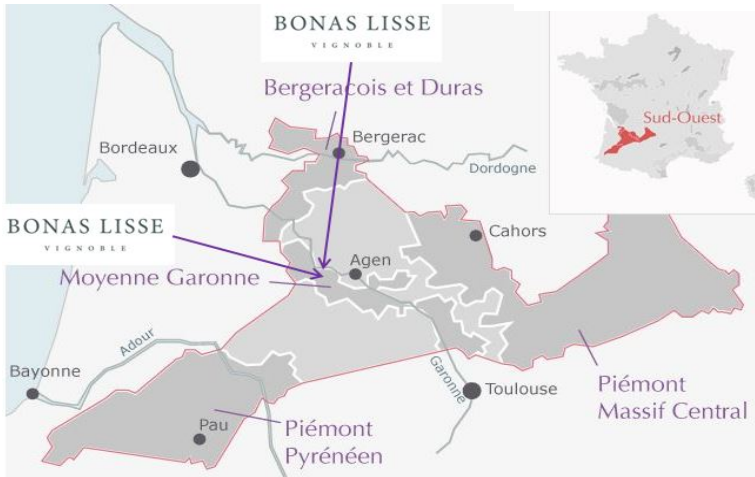
BONAS LISSE

VIGNOBLE

BARON DE LISSE

ROSÉ CABERNET SAUVIGNON

DOUX 2020



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

1.5 Ha of the high quality Cabernet sauvignon clone 337 on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

For the rosé, machine harvesting takes place in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing. Vinification in stainless steel tanks, with temperature control. Fermentation was stopped early, leaving a little over 45 g/l of residual sugar giving a medium sweet style. The wine remains in tank on the fine lees over winter, with bottling the following spring. Diam cork closure.

Tasting Note

A pretty rosé with a bright pink colour. On the nose there is red fruit, with a hint of strawberry whilst the palate is medium sweet with ripe fruit and good balancing acidity. To be enjoyed chilled as an aperitif.

Serve 10°C. Drink during two years of harvest.

Alcohol: 12.5 % alc/vol

Total acidity: 3.57 g/L (H₂SO₄)

Residual sugar: 52 g/L

Winemaking: Cédric Walcker and Minette Constant MW



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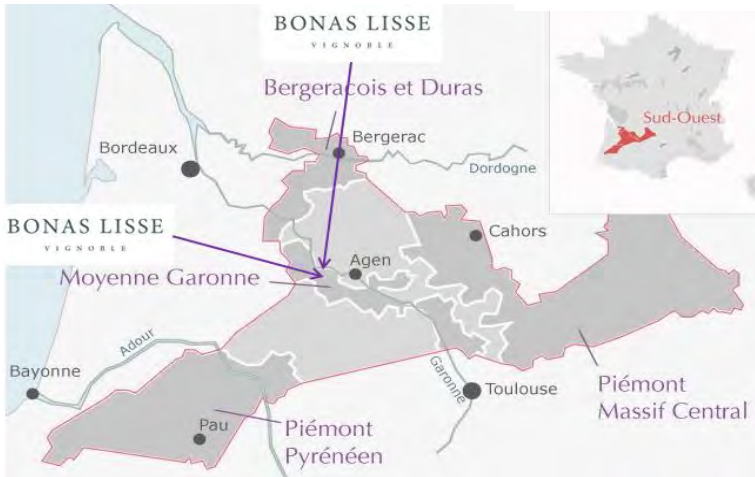
BONAS LISSE

VIGNOBLE

BARON DE LISSE

ROSÉ CABERNET SAUVIGNON

DOUX 2019



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

1.5 Ha of the high quality Cabernet sauvignon clone 337 on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

For the rosé, machine harvesting takes place in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing. Vinification in stainless steel tanks, with temperature control. Fermentation was stopped early, leaving a little over 45 g/l of residual sugar giving a medium sweet style. The wine remains in tank on the fine lees over winter, with bottling the following spring. Diam cork closure.

Tasting Note

A pretty rosé with a bright pink colour. On the nose there is red fruit, with a hint of strawberry whilst the palate is medium sweet with ripe fruit and good balancing acidity. To be enjoyed chilled as an aperitif.

Serve 10°C. Drink during two years of harvest.

Alcohol: 12 % alc/vol

Total acidity: 3.9 g/L (H₂SO₄)

Residual sugar: 47 g/L

Winemaking: Cédric Walcker and Minette Constant MW



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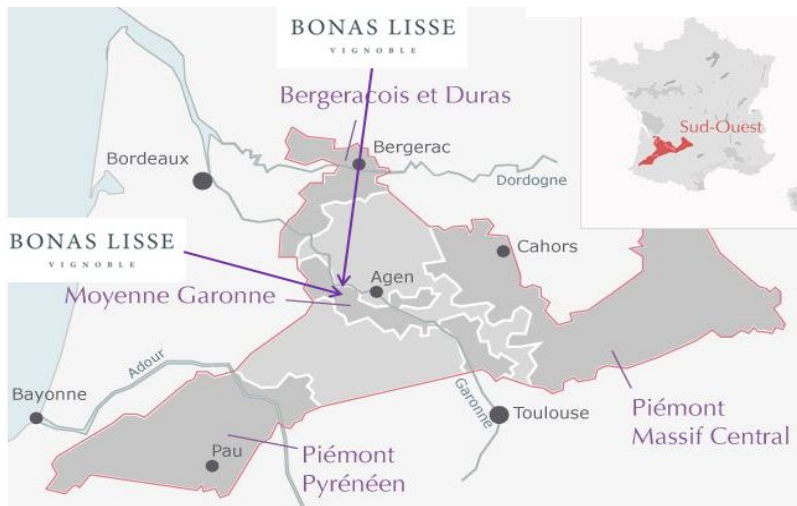
BONAS LISSE

VIGNOBLE

BARON DE LISSE

ROSÉ MERLOT

2020



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

4 ha with half planted in 2002 and half in 2005. All clone 181, which has a low yield, but on varying rootstocks depending on the soil. Machine harvesting in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing. Vinification in stainless steel tanks, with temperature control. The wine is vinified dry. It remains in tank on fine lees over winter, with bottling the following spring. Diam cork closure.

Alcohol: 13.5% alc/vol

Total acidity: 3.49 g/L (H₂SO₄)

Residual sugar: less than 1 g/L

Tasting Note

An attractive rosé with red fruit on the nose.

The palate is dry with ripe fruit and a long finish.

Can be drunk as an aperitif or with summer salads.

Serve 10 to 12°C. Drink now or during three years from the date of harvest.

Winemaking: Cédric Walcker and Minette Constant MW

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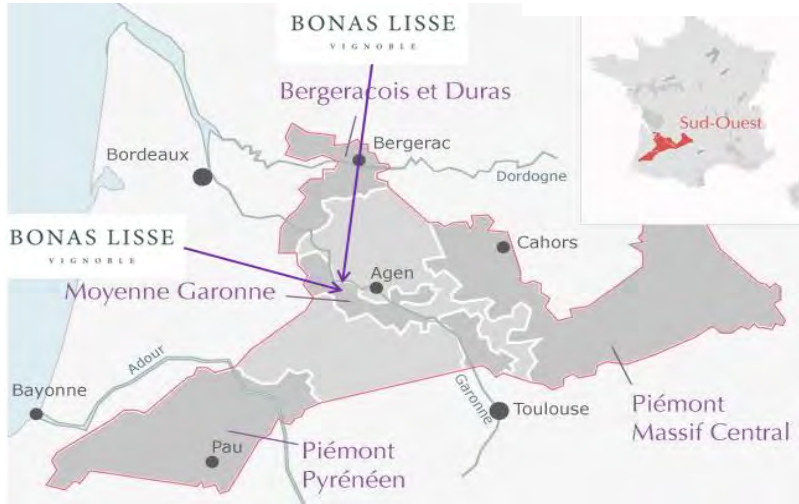
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BONAS LISSE

VIGNOBLE

BL BRUT
BARON DE LISSE
SPARKLING WINE
TRADITIONAL METHOD



Appellation: Vin Mousseux de Qualité

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

For this wine we used 60% Chardonnay for elegance and 40% Sauvignon blanc to add a fruity character. The Chardonnay was planted in 2005 on calcareous clay slopes, with pebbles ensuring good drainage. The parcel is on top of the hill but protected by trees on the north side. The clone is 121 on 3309C rootstock, which controls the vigour and the yield is naturally low. For the Sauvignon we used some of our younger vines planted in 2011, mainly clone 108 planted on Fercal. For sparkling wine we pick the grapes before the main harvest as we want to have less sugar and more acidity. They are machine harvested in the early morning to ensure they arrive cool at the winery.

Vinification & Ageing

Gentle pressing is followed by cold settling. Vinification of each variety separately in stainless steel tanks, with temperature control. The wine is taken to Bordeaux to be transformed into sparkling wine by the Groupe Jaillance, who maintain strict quality control. The same method is used as in the production of champagne with a secondary fermentation in bottle. This is referred to as the Traditional Method. After disgorging the dosage gives around 6 g/l residual sugar.

Tasting Note

An attractive fruity style of blanc de blancs with a medium body and some length.
A great aperitif for a party or it could accompany salads in the summer.

Serve at 8 to 10°C. Drink from now until 2023.

Alcohol: 13 % alc/vol

Total acidity: 3.34 g/L

Residual sugar: 6 g/l

Winemaking: Cédric Walcker and Minette Constant MW

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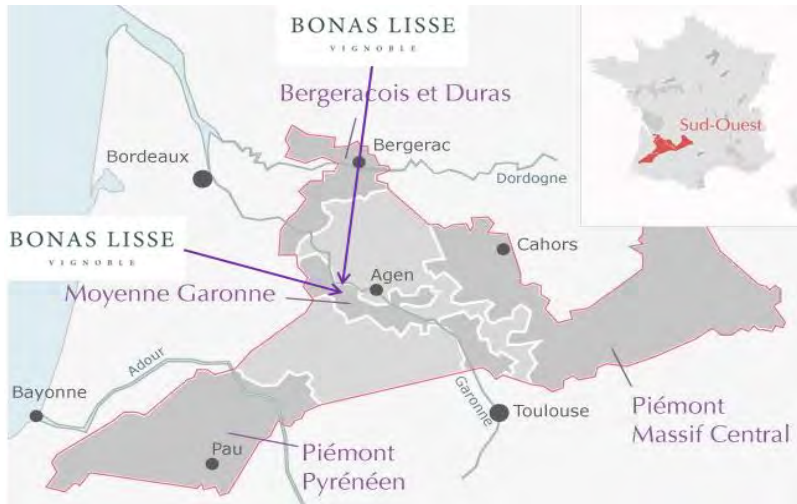


BONAS LISSE

VIGNOBLE

MARQUIS DE BONAS

CHARDONNAY 2019



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

0.5 ha planted in 2005 on calcareous clay slopes, with pebbles ensuring good drainage. The parcel is on top of the hill but protected by trees on the north side. The clone is 121 on 3309C rootstock, which controls the vigour and the yield is naturally low. The grapes are machine harvested in the early morning to ensure they arrive cool at the winery.

Vinification & Ageing

Gentle pressing is followed by cold settling. Vinification in stainless steel tanks, with temperature control. The wine was left in tank on its fine lees over the winter, with bottling the following spring. Diam cork closure.

Tasting Note

An elegant style of Chardonnay from South-West France. Well balanced, medium-bodied with fresh acidity. Good with fish, sea food or chicken. Serve 12°C. Drink within 4 years of harvest.

Alcohol: 14.5 % alc vol

Total acidity 3.78 g/L (H₂SO₄)

Residual sugar 3.5 g/L

Winemaking: Cédric Walcker and Minette Constant MW



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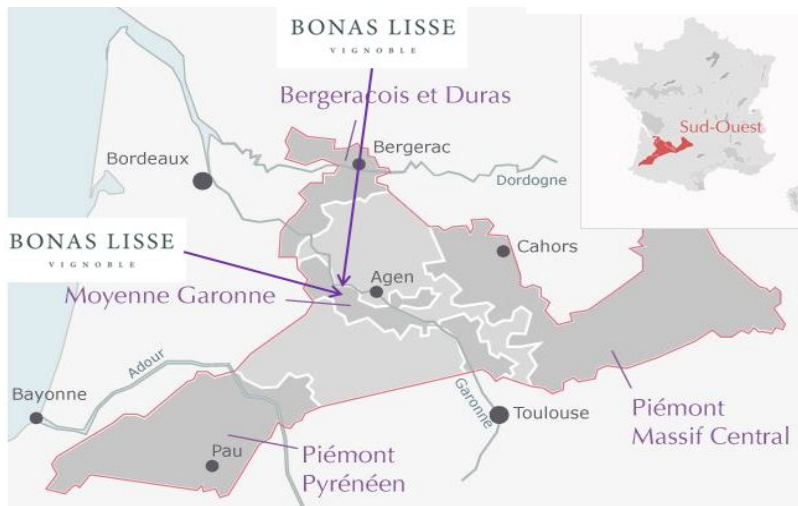
BARON DE LISSE

SAUVIGNON BLANC

BONAS LISSE

VIGNOBLE

2022



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

0.5 ha planted in 2005 with clone 297 on 3309C rootstock, which gives a balanced low yield. A further 2 ha were planted in 2011 with a mix of clones 376, 242 and 108 for a more complex blend of flavours, with rootstocks chosen to suit the soil. Machine harvesting in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing and cold settling. Vinification in stainless steel tanks, with temperature control. The wine is vinified dry and shows ripe fruit flavours. It remains in tank on fine lees over winter, with bottling the following spring. Diam cork closure.

Tasting Note

A refreshing Sauvignon with mainly citrus notes. Medium bodied style with good length. Enjoy as an aperitif or with grilled herb-encrusted chicken. Serve 10°C. Drink during 4 or 5 years from harvest.

Alcohol: 13.5 % alc/vol

Total acidity: 4 g/L (H₂SO₄)

Residual sugar: less than 1 g/L

Winemaking: Cédric Walcker and Minette Constant MW



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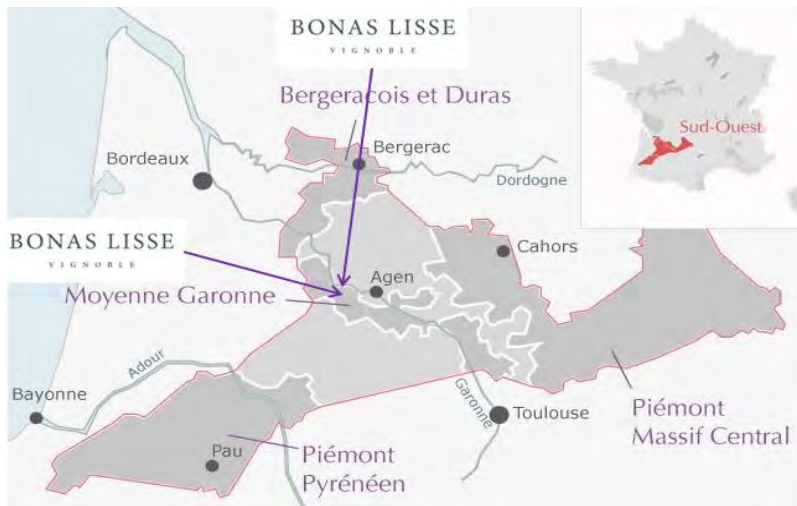
BONAS LISSE

VIGNOBLE

BARON DE LISSE

DOUX

2018



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

The wine is a late harvest blend of Petit Manseng and Sauvignon blanc.

Half a hectare of Petit Manseng was planted in 2012 (clone 573) on the rootstock 3309C which gives a balanced low yield.

Half a hectare of Sauvignon blanc was planted in 2005 with a good quality clone 297 on 3309C rootstock, which controls the vigour. A further 2 ha were planted in 2011 with a mix of clones 376, 242 and 108 on varying rootstocks depending on the soil.

Vinification & Ageing

Gentle pressing followed by cold settling. Vinification in stainless steel tanks, with careful temperature control. The fermentation was stopped leaving around 75 g/l residual sugar. The wine rested on its fine lees during the winter with bottling the following spring. Diam cork closure.

Tasting note

A medium sweet style with good concentration and balance and a long finish.

To be enjoyed as an aperitif or with foie gras, as in France.

To be served at 9°C. Drink within 5 years of the harvest.

Alcohol: 12% alc/vol Total acidity: 3.8 g/L (H₂SO₄)

Residual sugar: 76 g/l

Winemaking: Cédric Walcker and Minette Constant MW

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