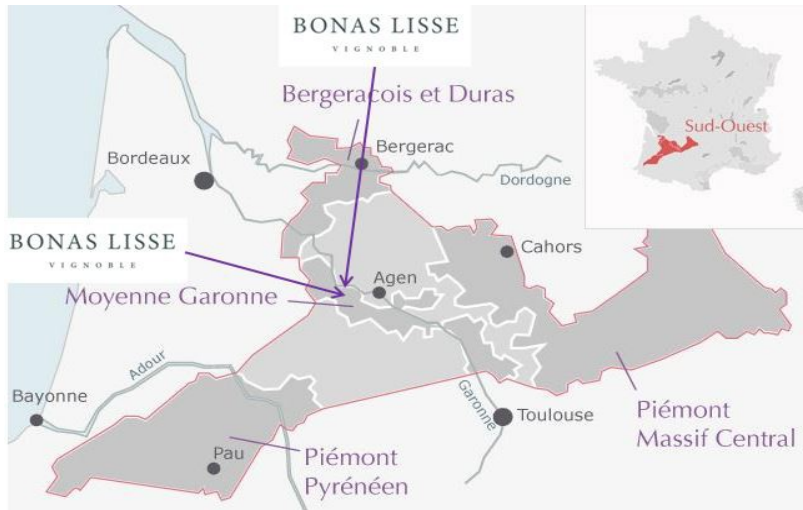




BONAS LISSE

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



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

Info@bonaslisse.com / www.bonaslisse-wines.com