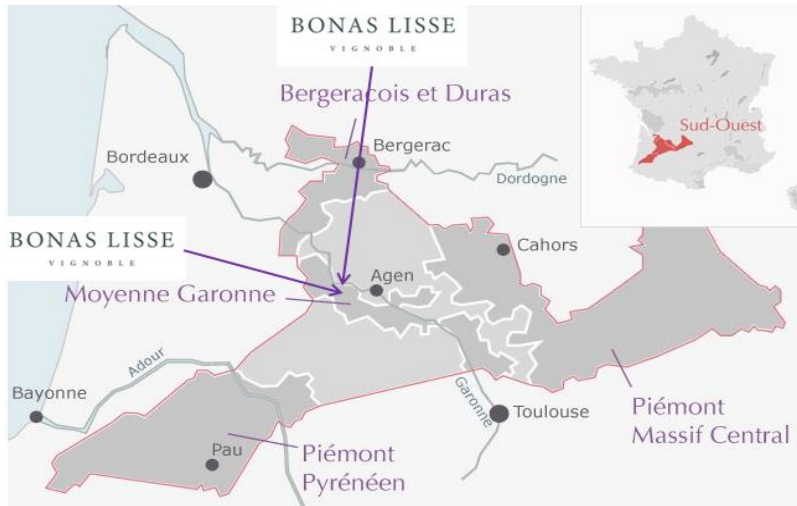




BONAS LISSE

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