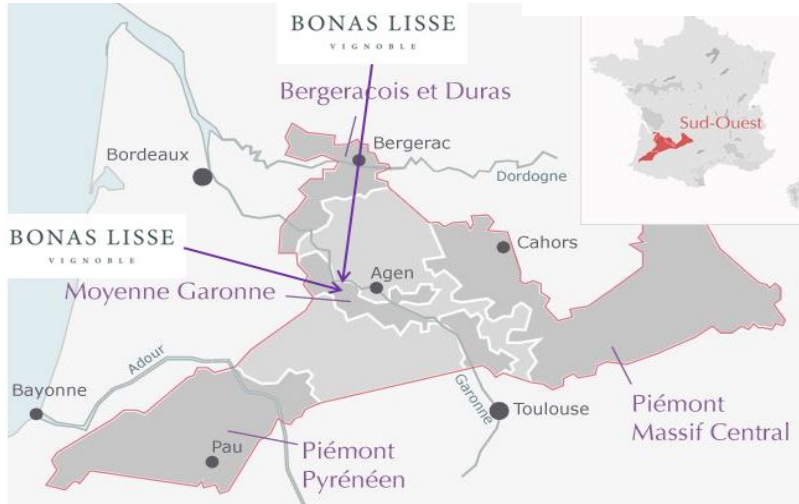




BONAS LISSE

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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