

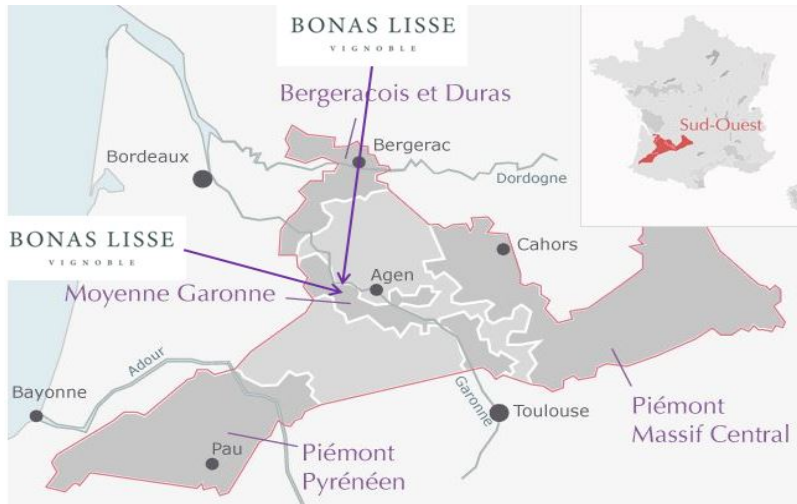


BONAS LISSE

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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