



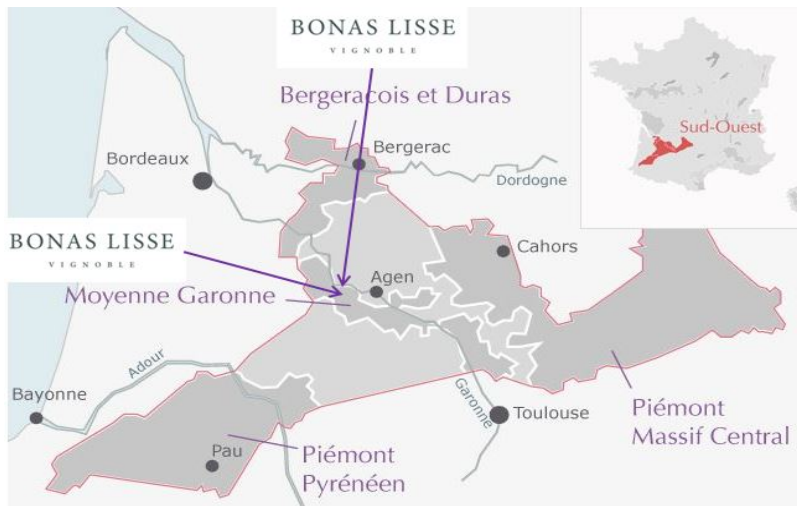
BONAS LISSE

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 (H<sub>2</sub>SO<sub>4</sub>)    Residual sugar: 76 g/l

**Winemaking:** Cédric Walcker and Minette Constant MW

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

[info@bonaslisse.com](mailto:info@bonaslisse.com) / [www.bonaslisse-wines.com](http://www.bonaslisse-wines.com)