



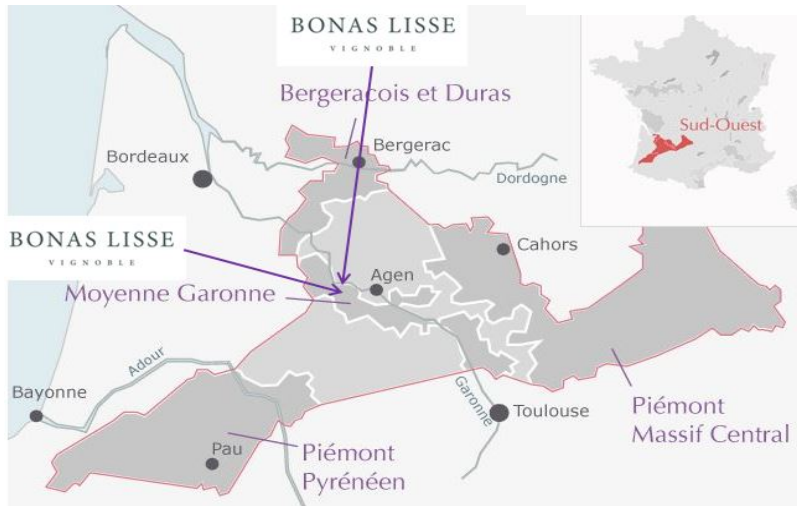
BONAS LISSE

VIGNOBLE

BARON DE LISSE

ROSÉ MERLOT

2020



Appellation : IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

4 ha with half planted in 2002 and half in 2005. All clone 181, which has a low yield, but on varying rootstocks depending on the soil. Machine harvesting in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing. Vinification in stainless steel tanks, with temperature control. The wine is vinified dry. It remains in tank on fine lees over winter, with bottling the following spring. Diam cork closure.

Alcohol: 13.5% alc/vol

Total acidity: 3.49 g/L (H₂SO₄)

Residual sugar: less than 1 g/L

Tasting Note

An attractive rosé with red fruit on the nose.

The palate is dry with ripe fruit and a long finish.

Can be drunk as an aperitif or with summer salads.

Serve 10 to 12°C. Drink now or during three years from the date of harvest.

Winemaking: Cédric Walcker and Minette Constant MW

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

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