



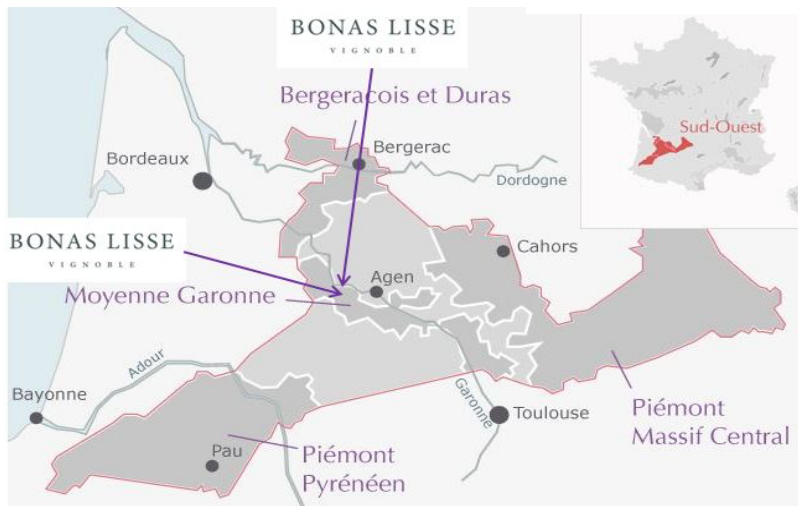
BARON DE LISSE

SAUVIGNON BLANC

BONAS LISSE

VIGNOBLE

2022



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 with clone 297 on 3309C rootstock, which gives a balanced low yield. A further 2 ha were planted in 2011 with a mix of clones 376, 242 and 108 for a more complex blend of flavours, with rootstocks chosen to suit 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 and cold settling. Vinification in stainless steel tanks, with temperature control. The wine is vinified dry and shows ripe fruit flavours. It remains in tank on fine lees over winter, with bottling the following spring. Diam cork closure.

Tasting Note

A refreshing Sauvignon with mainly citrus notes. Medium bodied style with good length. Enjoy as an aperitif or with grilled herb-encrusted chicken. Serve 10°C. Drink during 4 or 5 years from harvest.

Alcohol: 13.5 % alc/vol

Total acidity: 4 g/L (H₂SO₄)

Residual sugar: less than 1 g/L

Winemaking: Cédric Walcker and Minette Constant MW



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