



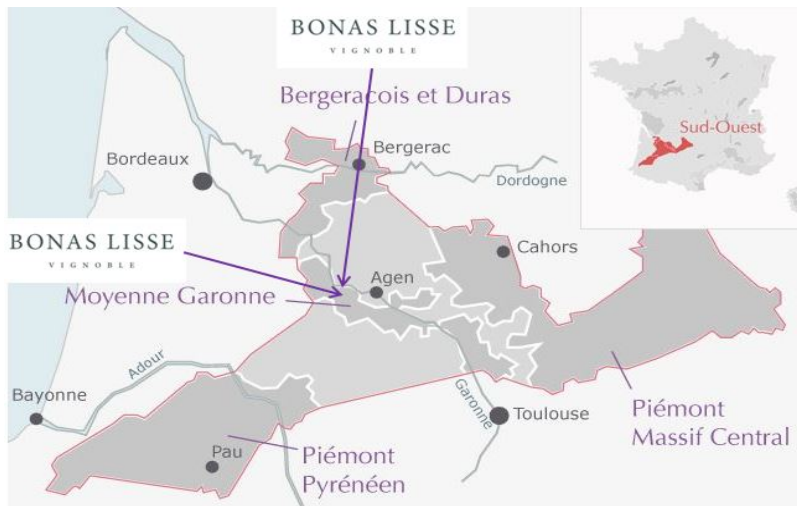
MARQUIS DE BONAS

ÉLEVÉ EN BARRIQUE

BONAS LISSE

VIGNOBLE

2016



Appellation : IGP Agenais

Estate

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

Terroir & Viticulture

There is 4 ha of **Merlot** 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.

0.5 Ha of **Cabernet franc** clone 327 was planted on Fercal rootstock in well drained stony soil in 2012 and is giving very good results.

1.5 Ha of the high quality **Cabernet sauvignon** clone 337, on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

1 ha of **Tannat** was planted in 2002 on clay alluvial soil. The clone is 717 which has a good affinity for the 3309C rootstock.

This vintage is a blend of 80% Merlot, 10 % Cabernet franc, 6% Cabernet sauvignon and 4% Tannat.

For this cuvée we take the best grapes which have come from the middle parcel of Merlot.

Vinification & Ageing

Fermentation in tanks with moderate pumping over for 80%, with 20% undergoing gentle extraction by punching down. Maturation for 12 months in small oak barrels, some from Chateau Smith Haut Lafitte, which have already had 2 or 3 wines in them. Diam cork closure.

Tasting Note 2016

The gentle oak from older barrels adds an extra dimension to the wine. This vintage is lighter than 2015 with supple tannins for drinking now or for up to six years after the harvest.

It goes very well with game birds, such as pheasant or guinea fowl or with any red meat. Serve at 18°C.

Alcohol: 13.5% alc/vol Total acidity: 3.08 g/L (H₂SO₄)

Winemaking: Cédric Walcker and Minette Constant MW

