

Bonpas

fondée en 1318



Légende de Bonpas

WHITE LUBERON

- 2018 -

Since 1318, the fortified stronghold of Bonpas, from the French « Bon Passage », has watched over the safe crossing of the Durance river along the historic route that once linked Rome with Avignon. Sophisticated and elegant, they embody the terroir and varietals of this famous region through their power and fruity taste.



LÉGENDE DE BONPAS

Erected at Bonpas, this wall is the oldest and most magnificent apiary in the Luberon.



Vinification



Some of the grapes are harvested during the night to ensure that they are picked when temperatures are at their lowest. The various grape varieties that go into the blend are fermented separately in order to preserve their typicity. The white Grenache and Vermentino wines are both aged on the lees to lend volume and buttery notes to the final blend. The Bourboulenc and Clairette grapes are vinified at very low temperatures with a small amount of oxygen added so as to preserve all of the freshness of their aromas and flavors as well as their natural acidity levels.



Location

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyard is 300 metres above sea-level, and the grapes are harvested relatively late. Terroir old alluvial deposits of round and flat stones, calcareous marl and limestone soil

Varietals

50% Vermentino, 25% Ugni, 15% Grenache blanc, and 10% Clairette.

Organoleptic analysis

Colour: Light and fresh.

Nose: Expressive of fresh summer fruits (apricot, peach) with exotic mango notes. It then opens up to flavours of citrus fruit and white flowers (acacia, hawthorn).

Palate: A fresh lively attack on notes of white flowers. This wine is very harmonious, revealing good balance with roundness, and flavor that persists on the palate.

Serving suggestions

Ideal serving temperature around Service: 14°C - Ideal as an aperitif or with oysters, grilled sea bass.