

Bonpas

fondée



en 1318

Légende de Bonpas

LUBERON

- 2019 -

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.



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



Vermentino, Grenache blanc, Ugni blanc, Clairette.

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 Ugni blanc 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.



Organoleptic analysis

Color: 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).

Finish: 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.