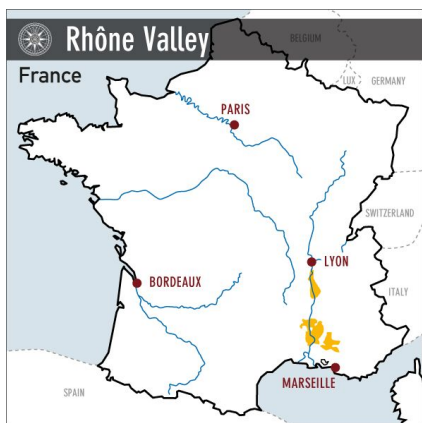




DOMAINE DE BONSERINE

COTE ROTIE

FACT SHEET



OWNER

The Guigal family

PRODUCTS

White Wine :

Condrieu

Red Wines :

Cote Rotie, La Sarrasine

Cote Rotie, La Vialliere

Cote Rotie, la Garde

SIZE OF THE VINEYARDS

10 hectares in Cote Rotie

1 hectare in Condrieu

LOCATION OF THE VINEYARDS

The winery is located at the north eastern end of the Côte Rôtie appellation, at Verenay, about 2.5km northeast of Ampuis. Domaine de Bonserine is the second largest estate in the Côte Rôtie appellation with 10 hectares of prized holdings in some of the most prestigious lieux dits including: La Côte Brune, La Côte Blonde, Les Moutonnes, La Viallière, Le Champin, Leyat, Fongenant, and Planèze.

The estate also owns 1 hectare of Condrieu vineyards located in three exceptional lieux dits: La Grande, Les Rivoires and Les Eyguets.

SOIL

Iron-rich schists and gneiss in Cote Rotie

Granite in Condrieu

GRAPE VARIETIES

Condrieu : 100% Viognier

La Sarrasine & La Vialliere : 97% Syrah, 3% Viognier

La Garde : 100% Syrah

AVERAGE AGE OF THE VINES

Average 25 years old.

La Garde comes from parcels composed of 60 to 80 year old vines

AVERAGE PRODUCTION

In a good year, 50 000 bottles total production.

Condrieu : just 4500 bottles



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La Sarrasine : up to 30 000 bottles

La Vialliere : 4000 bottles

La Garde : maximum 3000 bottles

VINIFICATION AND AGEING

At Bonserine, the philosophy is to work "as naturally as possible", both in the vineyard and in the cellar. This begins with avoidance of chemical fertilisers, pesticides and herbicides, and an emphasis on working the soil. Severe pruning, leaf plucking, and if necessary a green harvest, to ensure low yields of healthy ripe grapes. Harvest by hand. Strict selection in the vineyard and at the winery. Then fermentation with indigenous natural yeasts.

For the reds, one week cold maceration, then let the vats warm to 20°C to declench a controlled fermentation in stainless steel. Gentle extraction by pumping over, with possibility of autpigeage where desired. Press into barrel for malolactic and subsequent ageing.

Sarrasine is 100% destemmed, with 3 week cuvaizon and 24 months ageing (80% in new 640 litre demi-muids, the balance in older wood and vat)

Vialliere is 95% destemmed, with 4 week cuvaizon and 24-30 months ageing in new 640 litre demi-muids

La Garde is 80% destemmed, with 4 week cuvaizon and up to 3 years ageing in new oak barrels (228 litre).

Condrieu : Short maceration on the skins before pressing, then fermentation in new light toast 600 litre French oak "demi-muids" with temperature control. Ageing 8-10 months in the same demi-muids.

NOTES ON THE PROPERTY

Domaine de Bonserine was acquired by the Guigal family in 2006 and although the estate possessed some of the finest vineyards in the appellation, the Guigals chose to maintain the independent integrity of the Domaine rather than incorporate the vineyards into the Guigal estate. Under the expert guidance of the Guigal family, estate manager Ludovic Richard and winemaker Stéphane Carell have quietly set about refining the style of the wines, with a noticeable emphasis on balance, purity and elegance.

Despite their desire to remain in the background, the financial backing and legendary expertise of the Guigal family is clearly in evidence at Bonserine. The vinification cellar is now state of the art with temperature controlled stainless steel vats fitted with the latest pigeage systems. In the ageing cellar, 600 litre ?demi-muids? have replaced many of the 228 litre barrels in a desire to produce more elegant wines without excessive oak influence. In addition, all of the 228 litre barrels that are used now come directly from Guigals own cooperage at Chateau d'Ampuis, ensuring the highest quality choice of oak and the perfect level of toast adapted to specific parcels of vineyard.