



CÔTE DE MADAME

2023

VINTAGE	2023
TYPE OF	Viognier
WINE D.O.	Apalta
VARIETIES	100%Viognier
HARVEST	March 1st to March 4th
PRODUCTION	144 cases of 9L equivalent

TASTING NOTES

COLOR

Bright yellow with light golden green hues.

NOSE

Aromatic and expressive with subtle notes of fresh stone fruit, white truffles citrus and subtle spices.

PALATE

Fresh and lean palate, with lively acidity and well-constructed texture. Delicate and complex.

TECHNICAL DATA

ALCOHOL CONTENT	14,0% vol.
PH	3.3
TOTAL ACIDITY	3.88 gr/L (SO4)
RESIDUAL SUGAR	2,8 gr/L
AVAILABLE FORMATS	75cL,

WINEMAKING

FERMENTATION TYPE

60% fermented in French oak barrels, 40% in small stainless steel tanks.

FERMENTATION TEMPERATURE

16°C to 20°C.

AGEING

Aged in 60% new & 40% used neutral Burgundy French oak 228L barrels for 11 months.

BOTTLING DATE

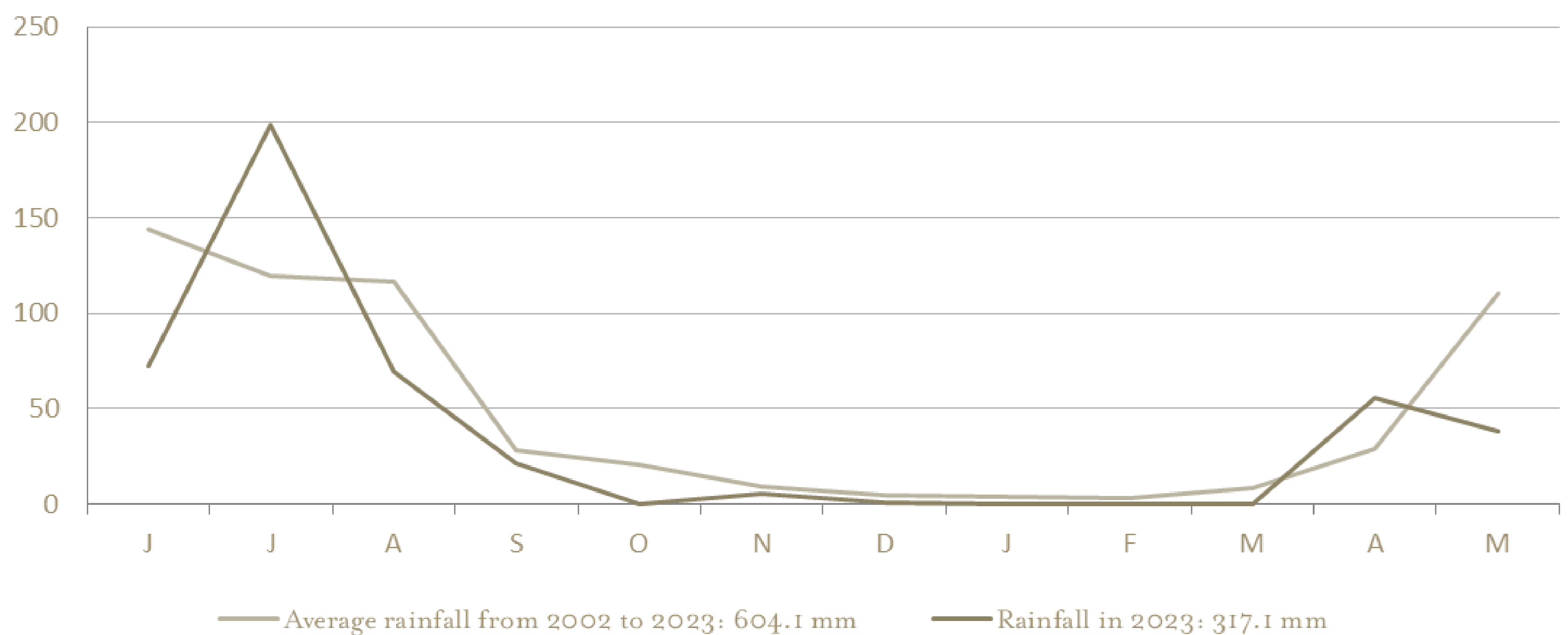
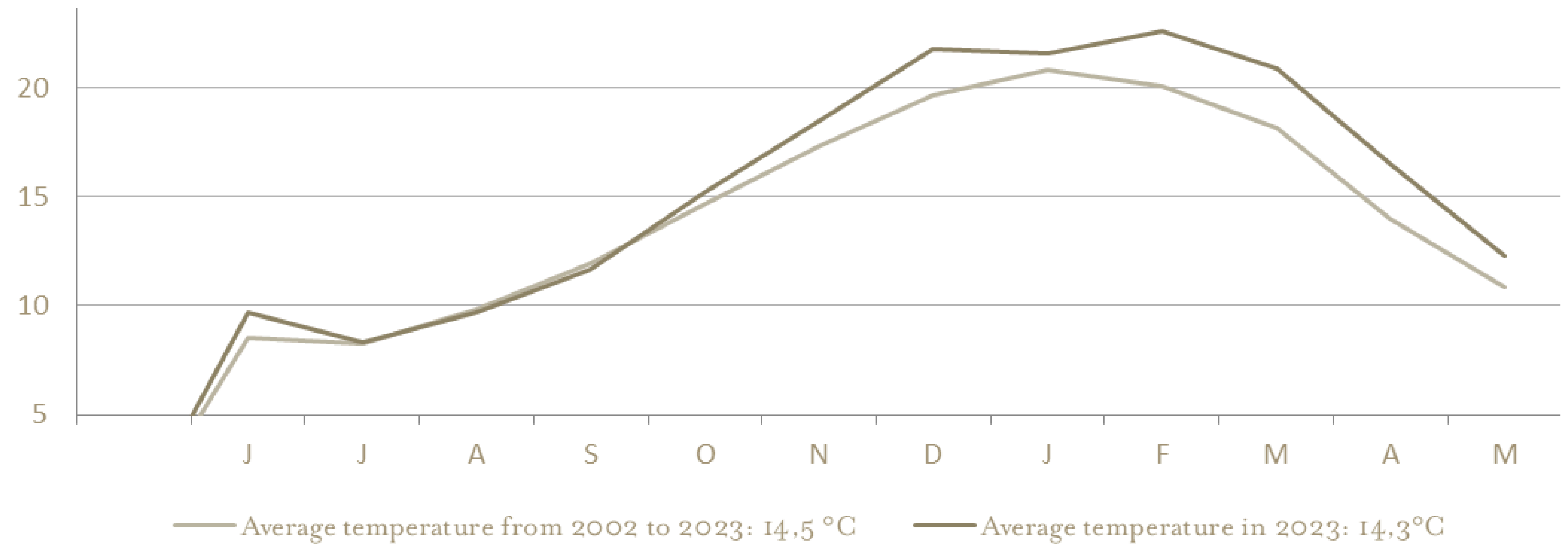
February 5th, 2024.



DOMAINES
BOURNET-LAPOSTOLLE

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— VINTAGE CONDITIONS IN 2023 —



The 2023 vintage is characterized by an early and warm season in Colchagua. The winter maintained the historic drought, with a 23% deficit in rainfall compared to historical averages. However, the 464 mm of rain during the season provided 46% more than the very little rain we had during the 2022 vintage. Winter temperatures were cooler as we were still experiencing the final phase of the "La Niña" climatic phenomenon, which brought drought and low temperatures. These conditions continued into the beginning of spring, with mostly cold and overcast days, but soon higher temperatures and sunny days became regular, followed by heatwaves and temperature peaks until the beginning of April 2023.

The warm and dry conditions meant very little pressure from diseases, allowing for excellent sanitary conditions of the fruit. The growth accelerated towards the end of the summer, resulting in an earlier harvest, with a difference of 6 to 13 days depending on the variety. The ripening was fast but uneven, requiring us to carefully select our vineyard blocks and act quickly when the fruit was ready. Quality control was strict from the moment the grapes were received, with gentle extraction followed by closely monitored macerations, as the compounds were easily extracted.

The yields were 4% lower than the last five vintages, but most importantly, the grapes were of exceptional quality. The resulting wines show great depth, elegance, and a remarkable fruit expression.



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HISTORY

Clos du Lican is our hidden gem vineyard in the Apalta Valley, specifically in the San Jose area. Recognized as an official DO since May 2018, the Apalta Valley is known throughout Chile for the superb quality of its wines. The region's particular terroir makes for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

The Clos du Lican vineyard was bought in 2004 by Alexandra Marnier Lapostolle and her husband Cyril de Bournet, only 5km away from Clos Apalta. The vineyard is a 3km strip with an eastern exposure, going uphill from 245 to 443 meters a.s.l and surrounded by the mountains. It is planted mainly with Syrah, but also with Viognier, Mourvedre and Grenache.

The land was originally covered with huge granite stones. Carried by their vision, Alexandra Marnier Lapostolle and Cyril de Bournet started a gigantic work to shape the vineyard foot by foot. As Cathedral builders would have done a thousand years ago, they lifted those rocks and moved them around to create this sacred land of vine.

Mr Jacques Marnier Lapostolle, Alexandra's father, personally came to Chile to have a better understanding of the project's reach and scope while he said it would take a miracle to pull this project off.

We present Cote de Madame, a wine inspired by the vision and determination of Alexandra Marnier Lapostolle. Thanks to her passion and commitment, this vineyard has taken shape and become a reality. This wine reflects her influence, how her vision continues to guide every step of this project and steer the direction of what we do.

Currently, the team behind the creation of Côte de Madame is led by the founders' son, seventh generation of the Bournet Lapostolle family, Charles de Bournet.

ESTATE

Clos du Lican is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS DU LICAN VINEYARD

Location	San Jose, Apalta Valley, Colchagua Valley
Coordinates	34°36'39.36"S 71°15'1.33"W 185 - 430 meters above sea level
Elevation	75 Kilometres
Distance from the Sea	15,2 ha total.
Surface area Plantation	13.8 ha of Syrah in 2004 & 2005 0,7 ha of Viognier in 2005 0,5 ha of Grenache/Mourvedre in 2014.
Training System	Vertical Trellis in a double guyot
Production Yields	40 hL/ha
Certification	Sustentable by wines of Chile. HCCP. Organic grapes management.

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, while the river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season Apalta has warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, which also allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.



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