

CÔTE DE MONSIEUR

2023

VINTAGE	2023
TYPE OF WINE	GSM
D.O.	Apalta
VARIETIES	50% Grenache, 40% Syrah, 9% Mourvedre, 1% Viognier
HARVEST	29th of March to April 3 rd
PRODUCTION	187 cases of 9L equivalent

TASTING NOTES

COLOR

Beautiful cherry red color with subtle purple hues.

NOSE

Intense nose of berries and spices with fresh red fruit.

PALATE

Juicy tanins, with freshness that opens up towards a medium body and a long finish.

TECHNICAL DATA

ALCOHOL CONTENT	15% vol.
PH	3.33
TOTAL ACIDITY	3.89 gr/L (SO ₄)
RESIDUAL SUGAR	2.80 gr/L
AVAILABLE FORMATS	75cL,

WINEMAKING

MACERATION TIME

4-5 weeks with manual punch down.

FERMENTATION TYPE

100% fermented in small open fermentors.

FERMENTATION TEMPERATURE

24°C to 26°C.

AGEING

Aged in used 55% neutral French Oak of 300 liters barrels and 45% new french 225 lts barrels for 20 months.

BOTTLING DATE

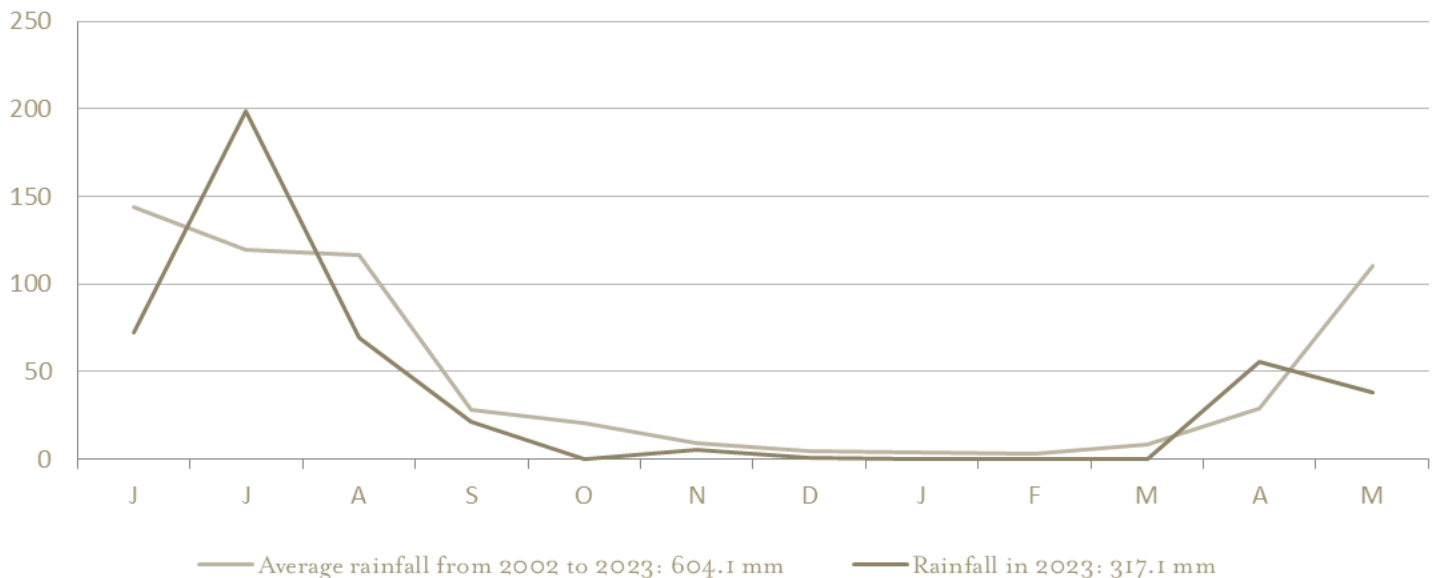
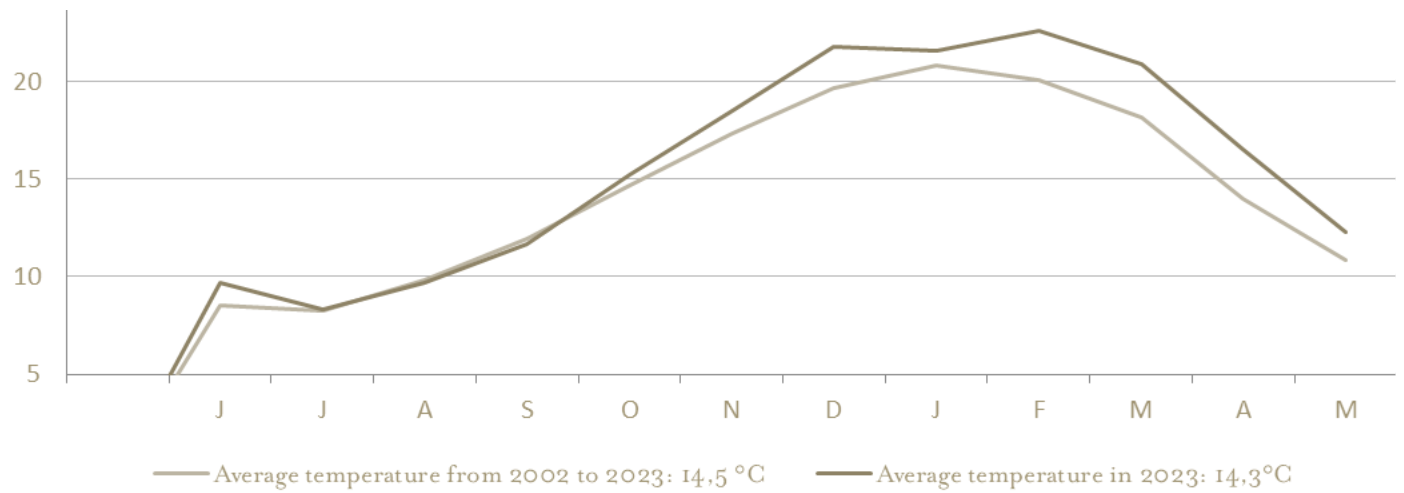
February 12th, 2024



DOMAINES
BOURNET-LAPOSTOLLE

CÔTE DE MONSIEUR

—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.



CÔTE DE MONSIEUR

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 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.

Mr. Jacques Marnier Lapostolle, Alexandra's father, personally came to Chile in June 2006 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.

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.

The wines produced by this vineyard, including Cote de Madame, Cote du Monsieur, and Clos du Lican, are a genuine reflection of the land. Elegant wines that possess exceptional ageing potential, depth, color, and structure.

The Clos du Lican project is the achievement of 3 generations of passion, hard work and dedication.



DOMAINES
BOURNET-LAPOSTOLLE

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
Elevation	245 - 433 meters above sea level
Distance from the Sea	75 Kilometres
Surface area	10.5 ha selected of 15 ha total
Plantation	4.5 ha in 2004, 5.555 plants/ha 6.0 ha in 2005, 5.555 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	55 hL/ha
Certification	ISO 14.001, HCCP, Certified Organic by Ecocert

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 in turn 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. Good drainage and slopes of 2-15%.