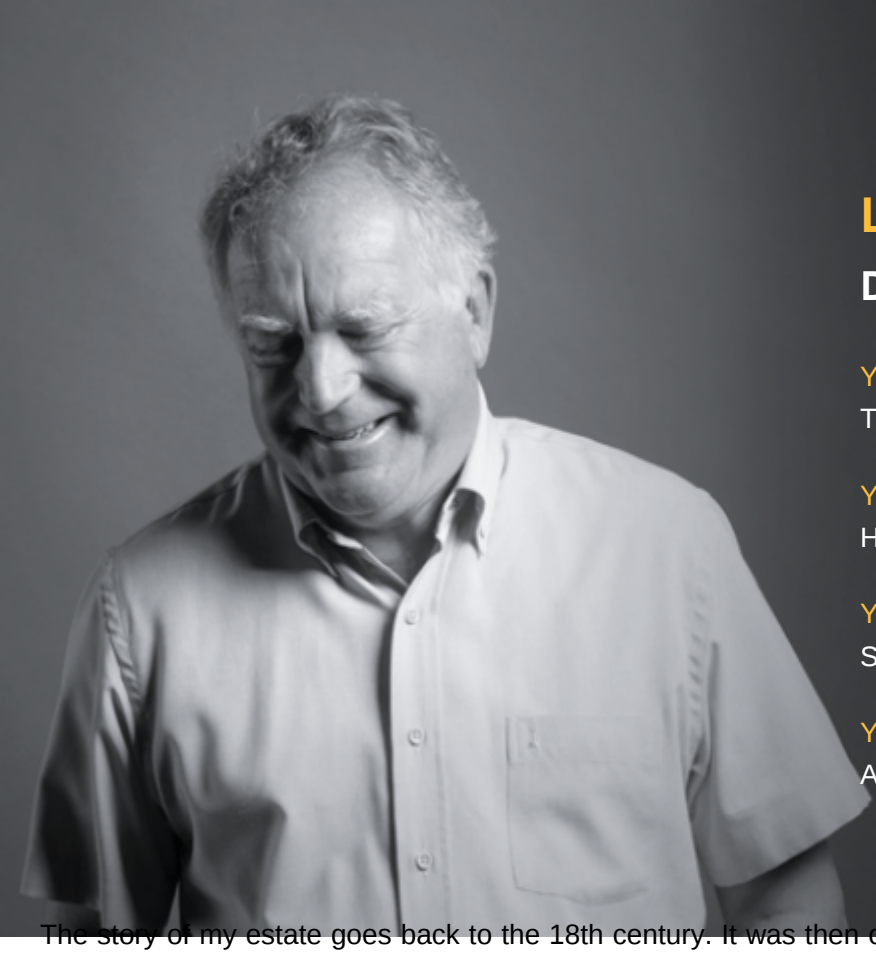

Le Petit Figuier

Dominique BONNET

Your main character trait?
Tenacity

Your favorite activity?
History, reading and archaeology

Your favorite vineyard?
Saint Emilion and Côtes de Bourg of course!

Your best tasting memory?
A Petrus 90

The story of my estate goes back to the 18th century. It was then owned by the family Denis de Lansac, who were rich merchants of the region. During the 19th and 20th centuries, it was bought by farmers of the family, to be passed on through generations until I bought it myself in 2009. I have been a winegrower since 1969, first in Charente-Maritime area, then I turned to technical business jobs in winegrowing. In 2009, I felt the need to go back to my winegrowing roots in Côtes de Bourg appellation.
The wine Le Petit Figuier is a blend of my old vines that captures the essence of my terroir ; my secret and flowery garden, my harvesting memories during which we used to take breaks feeding from our old fig tree and its generous fruit.

Le Petit Figuier

CÔTES DE BOURG

Village: Lansac, Mombrier, Comps, Gauriac

Total winegrowing area: 27 hectares

Terroir: Soil of clay-limestone in Lansac and Mombrier, soil of silt, clay and sand in Comps and Gauriac - North/South and East/West sun exposure in Lansac, North-West and South-East sun exposure in Comps and Gauriac - 42-year-old vines

Winemaking and ageing: Mechanical harvest at the end of september. Yeasting, pumping-over twice a day, depending on the wine structure. Temperature regulation unti 24 Celsius degrees for a smooth maceration. Ageing with wooden staves (3 types of toasting) during a year, four rackings, no collage, earth filtration or on grids.

Blend: 85% Merlot, 10% Cabernet Franc, 5% Malbec

Tasting comments: The colour is intense with purple hints. Nose of black fruit. The attack is nice on the palate with juicy fruit aromas mixed with vanilla and toasted notes. The whole is qualitative and of great poise.

Food and wine pairings: Pulled duck confit, Beef with pepper sauce