

Your Wines Without Borders Collection

The Long Way South Collection

from the Bonner Private Wine Partnership



Front Cover: Domaine Montlobre.
Back Cover: Familia Nin-Ortiz

An Adventure in Every Bottle

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wines from little-known winemakers

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Maison de Champagne Pol Couronne 1887 Brut

A Quick Note on Wine Tasting

On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

What makes a “wine expert” is not just depth of knowledge — which anyone can achieve — but sensitivity to taste and smell. A great wine expert will find a hundred little aromas that most ordinary noses will never be able to detect.

Now. If you don't pick up on the same flavors, does that mean you're doing it wrong?

No. Tasting is subjective. Pronounced flavors on my palate may present themselves as secondary or tertiary notes for you. Remember, wines are always evolving in the bottle. That hint of cherry from a few months ago might present itself differently now. So, if you detect a flavor or aroma you don't see on the tasting sheet, add it. See what your friends say. Better yet, if you have a tasting that differs markedly from what's written here, send us your notes. We'd love to compare them!

Email us at feedback@bonnerprivatewines.com.

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O C T O B E R

Bonner Private Wine Partnership



Domaine Y. AMIRAULT

Le Grand Clos 2023

AOP Bourgueil, Loire Valley, France



In Bourgueil, in France's Loire Valley, Le Grand Clos has a history that goes well beyond the modern wine estate. This walled vineyard was once classified as a premier cru by the Abbey of Bourgueil, a reminder that its reputation was established centuries ago. Today, Benoît Amiraault tends these slopes, where 50 year old Cabernet Franc vines grow in clay and flint over limestone. The family domaine dates to 1936, and its approach remains rooted in organic farming, careful vineyard work, and respect for the natural rhythms of the land.

Some vineyards earn their reputation long before anyone puts a score on a bottle.

Le Grand Clos is made entirely from Cabernet Franc, a grape that finds one of its most distinctive expressions in the Loire. After harvest, the wine spends 18 months aging, with 60% in large oak casks and the rest in sandstone jars. It is an interesting choice. The oak helps develop texture, while the sandstone allows the fruit and mineral character to remain at the center of the wine.

Expect cherry, delicate spice, and a touch of rosewood. The palate is creamy and medium bodied, with gentle tannins and a freshness that keeps the wine elegant rather than powerful. There is enough structure to give it presence, but nothing feels exaggerated.

This is Cabernet Franc that knows exactly where it comes from.

Serve around 64 F and give it 30 to 45 minutes in a decanter. Open this with roast duck, pork tenderloin, mushroom risotto, or a simple plate of aged cheese. Drink now through 2035.

Le Grand Clos belongs in this collection because it offers something different from the richer reds of southern France. It is a chance to taste a historic Loire vineyard through a grape that has always belonged there.



Maison Le Breton Domaine Montlobre

Etiquette Noir 2023

IGP Pays d'Oc, Languedoc, France



Domaine Montlobre sits near Montpellier, in the Languedoc, where vineyards grow on limestone soils once covered by Mediterranean scrubland. This is a landscape of stone, warm sunshine, and wild vegetation, quite different from the vineyards most people associate with Merlot. Winemaker Bruno Le Breton works with vines averaging 20 years of age, making a wine that takes one of France's most familiar grapes and gives it a distinctly southern character. Bordeaux made Merlot famous, but it does not have exclusive rights to what the grape can become.

And that difference is worth exploring.

Étiquette Noire is made entirely from Merlot. The grapes undergo a cold prefermentation followed by three weeks of maceration in concrete, allowing the wine to develop color, flavor, and structure. It then spends 12 months aging, with 35% in oak barrels and the remainder in stainless steel, before resting another six months in vat. That combination matters. The barrels contribute texture and a little warmth, while the stainless steel helps preserve the fruit. Neither is meant to dominate.

Expect wild blackberry, blueberry, cocoa, vanilla, and a touch of roasted fruit. The palate is generous, with ripe dark berries, silky tannins, and a rounded texture that makes the wine approachable even while it has plenty of structure. There is richness here, but it never needs to shout. The finish brings the fruit and subtle oak notes together without becoming too heavy.

This is Merlot with a southern French accent.

Serve around 61 to 64 F and give it about 30 minutes in a decanter. That little bit of air helps the darker fruit and cocoa notes open up. Bring it to the table with roast chicken, mushroom gratin, creamy pasta, aged cheese, or grilled steak. The wine has enough body for richer dishes, but its soft tannins also make it easy to enjoy over a long dinner.

Drink now through 2036. Étiquette Noire belongs in this collection because it reminds us that discovering French wine is not always about finding an unfamiliar grape. Sometimes it is about tasting a familiar one from a place you might not have thought to look.



POL COURONNE
CHAMPAGNE

Maison de Champagne Pol Couronne

1887 Brut

Champagne AOC, France



Great Champagne is built on patience. And Pol Couronne 1887 Brut has plenty of it.

Founded in 1887 by Pol Auguste Couronne, Maison Pol Couronne carries more than a century of Champagne tradition. Today, winemaker Jean Baptiste Prévost continues that history with a Brut that brings together Chardonnay, Pinot Meunier, and Pinot Noir. The vineyards grow on soils shaped by ancient marine deposits, including the mineral rich Kimmeridgian formations that help define this part of France.

But the real story is in the time spent waiting.

Pol Couronne 1887 Brut is built with more than 40% reserve wines drawn from four previous harvests. That is an important detail. Reserve wines bring consistency and complexity, adding layers that a single harvest cannot always provide. After blending, the Champagne spends 42 months aging on its lees, developing the texture and aromas that make traditional Champagne so distinctive.

Expect grapefruit, fresh citrus, white flowers, and a little dried fruit, followed by notes of bread, hay, and chalk. The bubbles are fine, the acidity lively, and the finish clean and mineral. There is freshness at first, then a richer character that becomes more noticeable as the wine warms slightly in the glass.

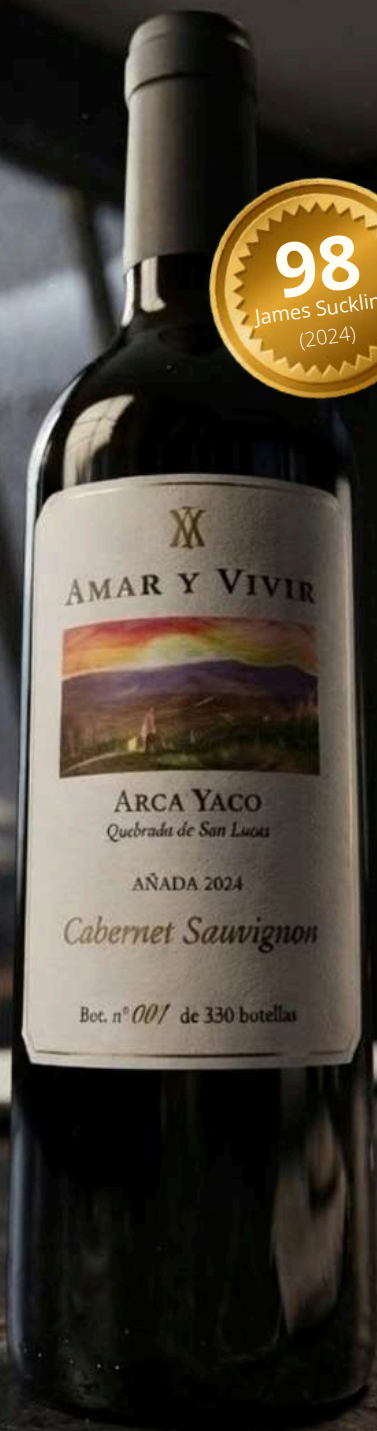
Four years of reserve wines. More than three years on the lees. Nothing rushed.

Serve around 43 to 50 F. No decanting needed, of course. Open this with oysters, seared scallops, roast chicken, soft cheeses, or simply a plate of good appetizers before dinner. Drink now through 2030. The wine earned 98 points from Terres et Vins Tastings and a Silver Medal from Drinks Business, recognition that reflects the care behind the bottle.

Pol Couronne belongs in this collection because Champagne is not just about celebration. It is also about patience, blending, and the quiet decisions that turn good grapes into something worth remembering.



Château Ollieux Romanis



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Domaine Noir Frères

Côtes du Jura 2023

Côtes du Jura AOP, Jura, France



In the Jura, eastern France, wine follows a different rhythm. The vineyards sit between Burgundy and the Swiss border, where cooler temperatures and a long tradition of small family domaines have helped preserve grapes rarely seen elsewhere. Domaine NOIR Frères is based in Poligny, where winemaker Philippe Noir works with Trousseau, one of the region's most distinctive red varieties. It is a grape that rarely gets the attention of Pinot Noir or Cabernet Franc, but in the right hands, it has plenty to say.

And the Jura has never been particularly interested in following the crowd.

Trousseau is known for combining delicate aromas with more structure than its appearance might suggest. Domaine NOIR Frères takes a careful approach, focusing on the character of individual vineyard parcels and allowing the wine to develop through barrel aging. The result is a red that feels approachable without losing its sense of place.

Expect candied red berries, cherry, raspberry, a little spice, and a touch of white pepper. Gentle oak adds roundness without covering the fruit. The tannins are present but smooth, carrying the wine toward a persistent finish. There is an appealing contrast between its bright red fruit and its more savory, structured side.

It is the kind of wine that rewards attention without demanding it.

Serve slightly cool, around 57 to 61 F, and give it 20 to 30 minutes in a decanter. Open this with roast chicken, mushroom dishes, pork tenderloin, or aged Comté, the famous cheese from the same region. Drink now through 2030.

This Trousseau belongs in the collection because French wine discovery should go beyond the familiar appellations. The Jura offers a different perspective, and this bottle makes a convincing case for exploring it.



Château Ollieux Romanis

Atal Sia 2023



AOP Corbières Boutenac, Languedoc Roussillon, France

In the Corbières Boutenac appellation of southern France, Château Ollieux Romanis has roots reaching back to Roman times. The Bories family brought new life to the estate in 1978, and today its vineyards grow on the red sandstone and sandy soils of the Pinada Massif. Some vines are more than 50 years old. The estate has been certified organic since 2006, but the interesting part is how little it tries to interfere once the fruit reaches the cellar.

The name Atal Sia means “so be it” in Occitan.

For the 2023 vintage, Carignan leads the blend, joined by Mourvèdre and Grenache Noir. The grapes are picked by hand and blended at harvest, then undergo carbonic maceration, a technique that brings out lively fruit and aromatic freshness. Native yeasts do the fermentation. There is no oak here. Instead, the wine spends 12 months in stainless steel and another nine months in bottle before release.

Expect raspberry, plum, blackberry, violet, and a hint of wild orchid, followed by black olive, thyme, and the herbs that grow across this part of the Mediterranean. The fruit is generous, but the finish turns savory, with a mineral, slightly saline edge. That contrast keeps every sip interesting.

No barrel flavors to get between you and the vineyard.

Serve around 61 F and give it some time in a decanter. Open this with roast lamb, grilled vegetables, sausages, or a slow cooked tomato dish. The herbs and darker fruit make it especially good at a table where dinner lasts longer than planned. Jeb Dunnuck awarded the wine 92 points, but its appeal is easy to understand without a score.

Drink now through 2035 and beyond. Atal Sia belongs in this collection because it shows another side of southern France: old vines, an independent family estate, and a red wine that finds depth without leaning on oak.



Familia Nin-Ortiz

Planetes de Nin Clàssic. Priorat 2021

Priorat DOQ, Catalonia, Spain

Wine Advocate
96
2021

Vinous Media
94
2021



Some vineyards make you work for every bottle. Priorat is one of them.

In the hills near Porrera, Catalonia, Ester Nin and Carles Ortiz farm Finca Les Planetes, a vineyard planted on steep slopes of fractured slate known locally as licorella. At around 1,476 feet above sea level, the vines face northeast, avoiding some of the region's most intense afternoon heat.

The couple follows biodynamic principles and works by hand, allowing the character of this demanding landscape to guide their decisions. It is a place where growing grapes takes patience, and shortcuts rarely make sense.

The effort shows in the glass.

Planetes de Nin Clàssic 2021 brings together Garnatxa Negra, Carinyena, and Garnatxa Peluda, a traditional Catalan variety with naturally fuzzy leaves. Much of the fruit is fermented in whole clusters using native yeasts, then aged for 17 months in large French oak vessels and an amphora. The goal is not to cover the wine with oak, but to preserve the character of the fruit and the rocky soils beneath the vines.

Expect dark berries, black cherry, graphite, Mediterranean herbs, and a touch of pepper. The palate is concentrated but surprisingly fresh, with silky tannins and a mineral edge that keeps the richness in check. There is depth here, but also a sense of precision.

The wine earned 96 points from Wine Advocate and 94 from Vinous Media.

This is Priorat with power, but also restraint.

Serve around 60 to 65 F and give it an hour in a decanter. Open this with roast lamb, grilled beef, slow cooked pork, wild mushrooms, or aged Manchego. Drink now through 2035.

Planetes de Nin belongs in this collection for a simple reason. Five French wines tell five different stories of place and tradition. This sixth bottle crosses into Spain and reminds us that great discoveries rarely stop at a border.



Família Nin-Ortiz

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THROUGH THE WORLD'S GREAT VINEYARDS

Some gifts go beyond the moment. From hidden valleys in Argentina to historic estates in France, each Bonner wine is an invitation to explore, taste, and remember.

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Our Mission At the Bonner Private Wine Partnership, our mission is to bring you unique bottles from all over the world. We seek wines that are bursting with life and character – wines with an adventure in every bottle.

Your Next Quarterly Shipment As you read this, we are already selecting and arranging to import wines for next quarter's shipment. We will be in touch to share what we've found with you when we get closer to the shipping date. Until then, enjoy your wine! (And let us know what you think!)

Problem with Your Shipment? Please call our customer service, 9-5 Monday through Friday at 1-844-733-5249. We want everyone to get the most out of this club and these wines. So if there's a problem, we'll do our best to make it right.

