



LE BONHEUR

LE BONHEUR LUMIÈRE CHARDONNAY 2024

WINE OF ORIGIN WESTERN CAPE



Early morning harvesting of phenolically ripe grapes with naturally lower sugar levels resulted in this fresh, low-alcohol wine. A gentle alcohol reduction process was then applied to achieve the desired 9%, while lees contact was maintained to enhance mouthfeel and boost aromatic complexity. The result is a balanced, refreshing wine with vibrant flavors and a smooth texture.

GRAPEVARIETIES

100% Chardonnay

TERROIR

The grapes for Le Bonheur Lumière Chardonnay are sourced from select vineyards across the Western Cape, chosen for their diverse, ancient soils. These vineyards, characterized by limestone and decomposed granite, were selected for their topography, drainage, and chalk content—ideal for growing Chardonnay. The low-yielding vines in these soils produce a fresh, elegant expression of the variety.

VINIFICATION

The grapes were hand-harvested early at 20-22°B, with minimal skin contact before pressing to maintain high acidity and crispness. Fermentation took place in stainless steel tanks, followed by 4-6 months of post-fermentation lees contact to enhance mouthfeel. The wine underwent no malolactic fermentation or oak aging, preserving its natural acidity and minerality.

TASTING

Appearance : Pale straw.

Nose : Expressive fruity aromas of melon, peach and orange blossom.

Palate : This wine delivers the ideal crisp and light taste of citrus, apricot and peach.

An ideal wine to enjoy with poke bowls, salads and goat's cheese.

VINTAGE NOTE

The 2024 vintage is notable for its concentrated fruit (small berries), steady ripening, and moderate, dry conditions during harvest. These factors resulted in wines with balanced acidity and vibrant fruit expression, offering exceptional freshness, elegance, and complexity.

WINE ANALYSES

ALCOHOL CONTENT: 9% Alc/Vol.

ACIDITY : 6.2 g/L

PH : 3.41

RESIDUAL SUGAR: 2.1g/L

Allergenes : contains sulfites



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Stellenbosch

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