



November Issue 2014

Kurtis Kolt

Vancouver, Canada

El Petit Bonhomme

(Jumilla, Spain, \$14.99, B.C. Liquor Stores) One of the best values on liquor store shelves today, period. A blend of Monastrell, Garnacha, and Syrah, a trio of wine grapes popularized in France's Rhône Valley, where they're more familiarly dubbed Mourvèdre, Grenache, and, well, Syrah. This wine's provenance is southeastern Spain's Jumilla region, where the long, hot summers ripen the grapes with ease, extracting all of the deliciousness they have to offer. Said deliciousness in this case includes aromatics of stewed figs, dates, and plums, and then a juicy and decadent palate loaded with more of those plums, along with blackberries, cherries, vanilla, and a good lashing of heat. Lots of character at a little price. This is one of those wines where it doesn't hurt to have an extra bottle on hand in case company pops by unexpectedly or "just one more glass" would hit the spot.

THE VANCOUVER SUN

August Issue 2014

Anthony Gismondi

Vancouver, Canada

El Petit Bonhomme

87/100

The attack is juicy with peppery, licorice, plums and black cherry/coffee flavours. The blend is 55/30/15/ monastrell/garnacha/Syrah of bush vines from southwest Spain, the monastrell as old as 25 years. It spends only five months in French and American oak. Grilled lamb chops or back ribs work here. Solid value.



Chacun Son Vin – June 2014
MW Rhys Pender
Canada

El Petit Bonhomme 87/100

A deep purple colour with lots of ripe dark fruit, ripe blueberry, ripe strawberry, floral notes and still just a touch of that new wine smell. The palate is medium-plus in body with medium-plus fresh acidity and medium dried herbal tannins along with lot of dried black fruits, dried blueberry, black olives and earth. Good value.



September – October Issue 2013
Mary Bailey
Edmonton, Canada

El Petit Bonhomme

A blend of Grenache with Syrah and Mourvedre, aka GSM. Tons of juicy, plummy red fruit, lively, peppery, with all the exuberance of Grenache along with elegant Syrah, and bass notes from untamed Mourvedre. This is one happy wine. You'll be happy too as it's way under \$20. Great for those friends who bring one bottle and drink two..



July Issue 2013

Jurgen Gothe

Vancouver, Canada

El Petit Bonhomme

Les Vins Bonhomme El Petit Bonhomme Red Cuvee 2012 (\$14.99, specialty) !Another successful blend: mostly Monastrell, then Garnacha with a smidge of Syrah. It starts with a gentle sweetness at the front of the tongue, then acquits itself all mellow, round, and super-smooth. One of the best buys in town, from Spain or anywhere else.



June Issue 2013

James Nevison

Vancouver, Canada

El Petit Bonhomme

If the big guy in your life has a sense of humor and likes red wine, check out El Petit Bonhomme. "The Little Guy" is a gutsy Spanish red by the way of Montreal sommelier Nathalie Bonhomme. A blend of Monastrell, Garnacha and Syrah grapes grown in the Jumilla region, it's juicy and robust as all get up, with ripe dark fruit and a bold, toasty oak and peppery finish. It's also a great barbeque bottle, particularly when beef or lamb is on the menu.



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COURIER-ISLANDER

February Issue 2013

Doug Sloan

Vancouver Island, Canada

El Petit Bonhomme

"The brightest and boldest in this lucky red labelling spectrum El Petit Bonhomme (169383) \$14.99 has a silvery stick-man that might have brushed onto its bright red label in the 'Fu' style. "Old Vine" Monastrell (aka: Mourvèdre or Mataró) is enriched with fifteen year old Grenache and Syrah and, although Juan Gil is this juicy red's godfather, the winemaker is Canadian-born Nathalie Bonhomme."



December Issue 2012

Mary Bailey

Edmonton, Canada

El Petit Bonhomme

Sweet generous aromas, plummy red fruits, full body and soft tannins from a blend of Monastrell, Garnacha and Syrah. The winemaker is Montreal-born Nathalie Bonhomme. Delicious wine, superb value.

WINEACCESS

Canada's Wine Magazine • wineaccess.ca

November Issue 2012

David Lawrason

Canada

El Petit Bonhomme

88 pts

Best by country, Spain : Judges' Choice

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April Issue 2012
Christina Burridge
Vancouver, Canada

El Petit Bonhomme

The Grenache, Syrah, and Mourvèdre grapes of Gratitude translate to Garnacha, Syrah, and Monastrell in El Petit Bonhomme from Montreal's talented Nathalie Bonhomme made this wine at Bodegas Juan Gil –a top fourth- generation family company in one of the hottest and harshest regions of Spain. Twenty-five-old Monastrell vines make up for just half the blend, with Garnacha and a dash of Syrah supplying the rest. Generous and lovely, packed with plum fruit, lots of spice, and licorice, it's a beautiful baby. Serious wine for the price –and no better demonstration of Spain's value.

WINEACCESS

Canada's Wine Magazine • wineaccess.ca

February Issue 2012
Tom Firth
Canada

El Petit Bonhomme

89 pts

A blend of monastrell, syrah, and grenache, this is an excellent wine at an everyday price. Loads of pepper and tar on the nose, with blackcurrant, menthol, licorice and a little earthiness. Quite spicy on



palate, with firm tannins and great fruit balance. Good on its own, but it's best with ham, barbecue or hard cheese.



February Issue 2012

Doug Sloan

British Columbia, Canada

El Petit Bonhomme

From nearby Jumilla DO and at the other and completely opposite end of the labelling spectrum El Petit Bonhomme has a silvery stick-man that a child might have painted on its bright red label. Old vine Monastrell is enriched with 15-year-old Gamache and Syrah and, although Juan Gil is this juicy red's godfather, the winemaker is Canadian-born Nathalie Bonhomme –she'll be attending this year's Vancouver Playhouse International Wine festival!

THE VANCOUVER SUN

February Issue 2012

Anthony Gismondi

Vancouver, Canada

El Petit Bonhomme 87/100

El Petit Bonhomme 2010 hails from Jumilla, Spain and mixes Monastrell, Gamacha and Cabernet Sauvignon. The nose is attractive with meaty, peppery, black cherry, black raspberry aromas that morph into licorice, smoky, peppery, black cherry and cassis flavours with a warm, savoury finish. Dry and fresh with a slightly lean palate and some dry tannin that calls for grilled beef. Impressive value and it

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will likely improve in the bottle throughout the year.



January Issue 2012

James Nevison

Vancouver, Canada

El Petit Bonhomme

Of course, it makes sense that red wines naturally gravitate to filling the winter warmer role. The majority of red wine undergoes a secondary, smoothing malolactic fermentation –which like a wool blanket for the tongue. El Petit Bonhomme hails from Jumilla in southern Spain, where the Monastrell grape reigns. EPB blends Monastrell with Garnacha and Syrah in a lush, fruity explosion of plum and licorice with toasty oak and vanilla. Bring on buffalo burgers, or dial up a meat lover's pizza for delivery.



December Issue 2011

Jurgen Gothe

Vancouver, Canada

El Petit Bonhomme

At a few dollars less (quite a few, actually) but no less satisfying, is a delicious newcomer called El Petit Bonhomme (\$14.99). Given the name, you might think it's a French wine. You're partly right. Or you may think it's a Spanish wine. You're more partly right. Or that there is a Canadian connection. Check one more: you're all right—and so's the wine. It comes from Spain but it's marketed by a woman from Montreal, Nathalie Bonhomme, who just happens to like working and living, at least some of the time, in Spain, where this lovely, bracing blend of native grapes bears her stamp as well as name.

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It's from the Jumilla region, and a blend of Monastrell, Garnacha, and Syrah. Now, there happen to be quite a few of those blends in town, but there's something about this one that sets it apart from the rest. It's lovely, fragrant, full, and rich, with some sweet touches. With a gentle hit of oak and a big, long finish, it's one of the best meat wines to come down the pike, segueing right into holiday-dinner planning. It's currently a specialty listing at the LDB, with a bright-red label with a black stick figure on it, so it stands out. Totally terrific, especially the price



October Issue 2011

Tim Pawsey

Vancouver, Canada

El Petit Bonhomme

If you're thinking there's a Canadian connection here, you're right. Montreal born dynamite Nathalie Bonhomme makes this value-priced blend of old vines Monastrell with grenache and Syrah at Juan Gil winery in Spain's Jumilla (pronounced hoo-mee-ya) region. Here's an approachable, gently robust red with plummy notes and a touch of anise and oak that goes well with a fall stew or some decent cheese. The fun Packaged also by Nathalie is another bonus. Give it some time in a big bowl and you'll be surprised at what you get for \$14.99 BCLS.



August Issue 2011

Kurtis Kolt and Jake Skakun

British Columbia, Canada

El Petit Bonhomme

The 2010 El Petit Bonhomme is a blend of Monastrell, Garnacha and Syrah and it comes from the value-driven Spanish hotbed of Jumilla. Jumilla is in the southeast of Spain and it's pronounced differently than most English speakers would attempt (much more along the lines of who-mee-ya). The wine is made by Montreal-born Nathalie Bonhomme at the Bodega Juan Gil winery.

See more: <http://www.cherriesandclay.com/2011/08/14/bonhomme-value/>

