

BONNET-PONSON

'CUVÉE PERPÉTUELLE' PREMIER CRU EXTRA BRUT

ORIGIN

France, Champagne, Chamery

WINE TYPE & VARIETIES

Sparkling, Chardonnay,
Pinot Noir and Pinot Meunier
(40 % reserve wines)

SOIL

Siliceous and calcareous sands
on chalky subsoil

AGE OF VINES

Around 35 years old

VITICULTURE

Certified organic

VINIFICATION

First fermentation done
in inox (85%) and
oak barrel (15%).
Malolactic fermentation
realized. Aging on lees 8
months before blending with
the reserve wine. No filtration,
minimal use of sulfites (under
35 mg/L total). Aging in bottle
of four years as a minimum.
Dosage, Extra Brut,
3 to 4 g/l, traditional liqueur

These wines are direct translations of the terroirs and remind us of the purity of Pinot and Chardonnay when they have not been “messed” with. The Bonnet family has been crafting Champagne in Chamery, the northwestern part of Montagne de Reims, since 1862. They were one of the first grower champagnes in the village and now, helmed by young Cyril Bonnet.

Bonnet-Ponson has become one of the brightest stars in the region. The domaine farm over 10 hectares including the Premier Cru and Grand Cru villages of Chamery, Vrigny, Coulommès la Montagne, Verzenay, and Verzy. This is spread over 50 parcels of 35-80 year old vines, all farmed organic since 2013 and certified in 2016, which puts them in rare company for Champagne.

All initial fermentations are native yeasts, no filtration, and minimal sulfur. These wines represent honest expressions and are part of the new guard (at least philosophically) of organic viticulture and crystalline assertions within a sea of mass production.

Their production is approximately 60,000 bottles per year.

The Cuvée Perpétuelle Extra Brut comes from a selection of 35 vine plots from the terroirs of Chamery, Vrigny and Coulommès-la-Montagne, classified Premier Cru and situated in the western part of the Montagne de Reims (petite montagne). Full bodied and aromatically intense, our signature cuvée draws its identity from the calcareous clay and sandy terroirs of the “petite montagne”. On the nose, white fruits and citrus melt with candied notes, ripe Mirabelle and nutty aromas. Freshness in the attack, venosity and structure for the mid-palate, tenderness in the end.



VIN

EST. 2012