

BONNET-PONSON

'CUVÉE PERPÉTUELLE' PREMIER CRU NON DOSÉ

ORIGIN

France, Champagne, Chamery

WINE TYPE & VARIETIES

Sparkling, with 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 five years as a minimum. Dosage 0 g/l.

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 Non Dosé 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”. At the balance of roundness and vivacity, this cuvee shows great aromatic complexity and a structure on the palate that allows many gastronomic pairings.



VIN EST. 2012