

BONNET-PONSON

MILLÉSIME 'LES VIGNES DIEU' PREMIER CRU BLANC DE BLANCS EXTRA BRUT

ORIGIN

Chamery, Champagne, France

WINE TYPE & VARIETIES

Sparkling dry white,
Chardonnay

WINEYARD

Single plot 'Les Vigned-Dieu'
in Coulommès la Montagne

SOIL

Calcareous bedrock, sandy/
clay soils with presence of
small pebbles

AGE OF VINES

Planted 1962

VITICULTURE

Certified organic

VINIFICATION

Manual harvest,
indigenous yeast,
first fermentation done
in inox (50%) and
228 L oak barrel (50%),
malolactic fermentation
realized, 7 months on lees
before bottling,
6 years in bottles as minimum,
dosage between 2-3 g/L.
Unfiltered, minimal use of
sulfites (under 35 mg/L total).

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.

'Les Vignes Dieu' is discreet and airy at first, the nose is progressively enriched of white flowers notes, acacia honey and pear. The attack shows a great tonicity of citrus leading to a chiseled and deep texture in mouth and added with flavors of white fruit and brioche. The final sensation persists on notes of pastries, bread toasted and an elegant empyreumatic touch.



VIN EST. 2012