

BONNET-PONSON

MILLÉSIME 'SECOND NATURE' PREMIER CRU NONE DOSÉ

ORIGIN

Chamery, Champagne, France

WINE TYPE & VARIETIES

Sparkling dry white,
45% Pinot Noir
40% Chardonnay
15% Pinot Meunier

WINEYARD

3 different south-east exposed lieux-dits in Chamery:
'Les Vigneules',
'Les Spectres'
'Les Caquerets'

SOIL

Calcareous clay topsoil studded with limestone pebbles, subsoil of fossil rich sand

AGE OF VINES

30 yers on average

VITICULTURE

Certified organic

VINIFICATION

Manual harvest, indigenous yeast, selection of the first juices only (cœur de cuvée), first fermentation in 4-years old oak (228 and 400 L), malolactic fermentation realized, 9 months on lees before bottling, 4 years in bottle as minimum, 0g/L of dosage. Unfiltered and entirely elaborated without sulfites nor any additives.

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 Montage 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.



VIN EST. 2012