

CHAMPAGNE

Jules Bonnet

MILLÉSIME 2009

BLANC DE NOIRS

GRAND CRU

BLENDING

100% Pinot Noir, 4 parcels planted in 1952, 1953, 1955 and 1970

TERROIR

Village of Verzenay, classified Grand Cru.

- Presence of chalk at a very shallow level, northern orientation of the slope; these conditions ensures complete ripeness and high acidity level, giving long aging potential and structure to the wines.

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- Selection of the first juices only (cuvée)
- First Fermentation and aging done entirely in oak barrels (previously used 4 to 10 times), with regular stirring of the lies until the bottling in May.
- Malolactic fermentation done
- No filtration, minimal use of sulfites (under 40 mg/L)
- Minimum aging in bottle of 5 years
- Dosage: 4 g/l, traditional liqueur

WINE CHARACTERISTICS

Generosity and roundness characterize the 2009 vintage: Little berries, apple tart, plum and dried fruit notes melt to form a complex and engaging nose.

Straight without being too sharp, the attack leads to a rich and vinous mid-palate: freshness and vinosity balance harmoniously along with the creaminess of the bubbles.

The ending extends on a delicate mineral sensation, a signature of the chalky terroir of Verzenay.

PAIRING

Blue lobster, roasted poultry, pan-fried foie gras with figs.

