



Since Grégoire Bonnet in 1862, six generations of the family have built the house of Champagne Bonnet-Ponson. Recolitants-manipulants from the very beginning, each generation has made a contribution to the legacy in digging new caves, buying new parcels or creating a new cuvee.



Thierry Bonnet and his son, Cyril, are now the guardians of tradition and maintain the original style of winemaking by sourcing fruit from only their family-held vineyards. The legacy is spread over 26 acres and five Premier Cru and Grand Cru villages: Chamery, Vrigny, Coulommès la Montagne, Verzenay and Verzy. With a desire to preserve the terroir and the continuing search to improve their wines, Bonnet-Ponson now manages their vineyards using organic practices. This choice in cultivation stems from a simple and verified observation: in a healthy, natural living environment, the vines produce grapes with higher expression and more balanced composition.

The essence of Champagne Bonnet-Ponson lies at the heart of the Montagne de Reims, in sixty parcels of vineyards. The different geologies (calcareous clay, chalk and sand) and position on the slopes create a unique situation for each vine. Chardonnay, pinot noir and petit meunier have been planted there by successive generations to realize maximum potential of each terroir.

Once the grapes are harvested, the effort to coax their full potential resides in patient and respectful winemaking. In allowing each parcel's juice to ferment in oak barrels or stainless steel vats, the best expression of their quality is enhanced while preserving the aging potential. During the next eight months the contact between the wine and its lees builds future structure, guaranteeing a nice evolution over time.

Next comes the crucial assemblage step in which the personality of each cuvee is created, respecting the traditional house method. For the Brut 1er cru and the Brut Rose, reserve and young wines of the three different grape varieties are blended to bring complexity and balance.

CHAMPAGNE



Bonnet - Ponson

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Brut Premier Cru

BLENDING

- 35% Pinot Noir, 35% Meunier, 30% Chardonnay
- 40% of reserve wines (perpetual blending) from the precedent harvests

TERROIR

The assemblage involves about 35 vine plots over the villages of Chamery, Vrigny and Coulommès-la-Montagne, in the western part of the Montagne de Reims.

- Age average of the vines : 35 years old
- Various type of soil: siliceous and calcareous sands, silty/clay soil on chalky subsoil, and calcareous clay soil with millstone fragments

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (75%), concrete tank (20%), oak barrel (5%)
- Aging on lies of 7 month before blending with the reserve wine
- Malolactic Fermentation partially done
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 4 years
- Dosage: 8 to 10 g/l, traditional liqueur

WINE CHARACTERISTICS

Full bodied and aromatically intense, our signature cuvee 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, vinosity and structure for the mid-palate, tenderness on the ending.

PARING

Escargots in chives cream, an apple and choucroute turnover or a monkfish in papillote.



Brut Rosé Premier Cru

BLENDING

- 40% Pinot Noir, 35% Meunier, 25% Chardonnay,
- 8 to 10 % of our red wine (Chamery rouge, pure Pinot Noir)
- 30% of reserve wines (perpetual blending) from the previous harvests

TERROIR

Brut Rosé involves more than 35 different vines plots over the villages of Chamery, Vrigny and Coulommès la Montagne.

- Various type of soil: siliceous and calcareous sands, silty soil on chalky subsoil, calcareous clay soil with millstone fragments
- Age average of the vines: 35 years old

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (70%), concrete tank (20%), oak barrel (10%). The red wine is aged in 400L oak barrel.
- Malolactic fermentation partially done
- Aging on lies of 7 month before blending with the reserve wine
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 4 years
- Dosage: 7 to 8 g/l, traditional liqueur

WINE CHARACTERISTICS

Engaging Nose of little berries and mandarin zest. Freshness of the attack extends over a tight red fruit structure dominated by raspberry, cherry and pomegranate. Vinous notes and a hint of spice (red licorice, ginger) mingle to form a tangy and vibrant finish.

PAIRING

Refine charcuterie (bellota ham), oriental dishes seasoned with mild spice or a raspberry charlotte for dessert.



CHAMPAGNE



Bonnet - Ponson
1862

LES VIGNES DIEU BLANC DE BLANCS

BLENDING

100% Chardonnay, single parcel planted in 1962

TERROIR

“Les vignes-dieu” (vines of god) is one of the best lieu-dit of Coulommès-la-Montagne, on the south facing part of the village’s vineyard.

- Sandy/clay soil, well drained and quite shallow; presence of little pebbles from the alteration of the calcareous bedrock

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- Selection of the first juices only (cuvée)
- Vinification done 50% in oak barrel, 50% in small vat
- Aging on lies of 7 month, with regular stirring until the bottling for the barrel part
- Malolactic fermentation done
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 6 years
- Dosage: 6 to 8 g/l, traditional liqueur

WINE CHARACTERISTICS

Airy and discrete at first, the nose progressively develops a complex aromatic range, with notes of white flowers, pear and acacia honey. The attack shows a great tonicity with citrus, leading to a chiseled and deep texture in mouth.

The ending sensation flourishes on crispy white fruits, butter pastry characters and a creamy, delicate effervescence.

PAIRING

Scallops with saffron or stuffed with truffles, trout in almond, matured pressed paste cheese.



CHAMPAGNE



Bonnet - Ponson
1862

NON DOSÉ
PREMIER CRU

BLENDING

35% Pinot Noir, 35% Meunier, 30% Chardonnay
40% of reserve wines (perpetual blending) from the previous harvests

TERROIR

The assemblage involves about 35 vine plots over the villages of Chamery, Vrigny and Coulommès-la-Montagne, in the western part of the Montagne de Reims.

- Age average of the vines : 35 years old
- Various type of soil: siliceous and calcareous sands, silty clay soil on chalky subsoil, and calcareous clay soil with millstone fragments

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (75%), concrete tank (20%), oak barrel (5%)
- 7 month on lies before blending with the reserve wine
- Malolactic Fermentation partially done
- No filtration, minimal use of sulfites
- Aging in bottle of 5 years
- Dosage: 0 g/l

WINE CHARACTERISTICS

On the nose, white fruits and citrus melt with toasted bread and nutty aromas. Fresh and sharp in the attack, first nose on grapefruit and breadcrumb aromas. The mid-palate shows a nice volume; the fruitiness and vinosity of the Pinots flesh dominate ; the ending leads to a long mineral sensation on the palate with a touch of spiciness from the reserve wine part.

PAIRING

Perfect as an aperitive or with seafood: shellfish, sushis or tuna ceviche





MILLÉSIME

BLANC DE NOIRS 2009

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 ensure 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)
- Minimal 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 viscosity 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 figues.

