

CHAMPAGNE
Jules Bonnet
MILLÉSIME 2011

BLENDING

100% Pinot Noir, the oldest plots of the domain, 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;

Village of Chamery, classified Premier Cru.

- Calcerous clay and sandy soil, south east orientation of the slope.

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: 2 g/l, traditional liqueur

WINE CHARACTERISTICS

Generosity and roundness characterize the 2011 vintage:

This wine gives the opportunity of a vibrant experience, with elegant aromas of white minerals, lavender along with subtle notes of fresh cherries. The beautiful balance between black raspberry and chalk gives to this wine a powerful impression in mouth and ends up to an interesting «earthy cellar» notes. There is component from barrel aging, which is complementary but not intrusive insofar flavours stay intact. The bubbles are ultra thin and the refreshing finish shows salty, saline nuances for a full experience by drinking this wine.

PAIRING

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

