



Bonnet-Ponson

Chaméry, Champagne

History of the House

Bonnet-Ponson began in 1862 with Grégoire Bonnet, one of the first grower-producers in Chaméry, a beautiful village set in a bowl-shaped hillside covered with vines. Grégoire was succeeded by Jules Bonnet, who expanded the vineyards and constructed the current cellar, after a WWII bomb destroyed the original caves. His son André Bonnet joined at 14, plowing the vines with his two horses. Later, André married Monique Ponson, also from a winemaking family, and the two created the modern version of the House: Bonnet-Ponson. Together, André and Monique expanded their vineyards to 9 hectares across three villages: Chaméry, Vrigny and Coulommès la Montagne. By the time their son, Thierry, had joined the Domaine, they were producing 70,000 bottles per year, with every step of the process taking place in-house. Thierry increased the Bonnet-Ponson holdings by another hectare, and in 2013, he welcomed his son Cyril into the fold. At this time, father and son began the conversion to organic farming. Today, Cyril is certified organic and uses natural vinification methods in the cellar.

Julian Sinclair & Bonnet-Ponson

After taking over distribution in late 2019, Cyril was kind enough to welcome us to the estate in early 2020, despite having his hands full with his newborn twin sons, and treated us to an extensive tour, tasting, and home-cooked meal prepared by his grandfather. The winery itself is a wild mashup of modern and traditional -- a brand-new modern hotel and tasting room built atop hand-dug wine caves. This meeting of old and new extends beyond the structure to Cyril himself, who is both a sixth-generation winemaker from a house dating to 1862 and a young, forward-thinking producer.

Viticulture & Winemaking

Vines are between 35-80 years old. All farming at Bonnet-Ponson is certified organic since 2016. Protection against rot is done with natural fungicides, in addition to vegetal preparations created with local plants. Biodiversity in the vineyards is paramount to Cyril's philosophy. He has also begun experimenting with agroforestry in the vineyards to combat the effects of climate change on his vines.

In the cellar, juice ferments using a native yeast culture from their own vines (pied de cuve method). Bonnet-Ponson uses stainless steel, concrete, sandstone eggs, amphora, and oak to age their wines. All wines are aged at least 7 months on their lees (often much longer) and do not undergo any clarification processes. All wines rest for a minimum of 36 months en tirage, and are disgorged in-house. No fining or filtration is used. SO₂ amounts are all 50mg/l or less, some wines have no SO₂ at all.

One unique aspect of the Bonnet-Ponson cellar is their focus on reserve wine. Every year, 35%-45% of the harvest joins the reserve for extended aging in a solera-type structure, a practice started by André Bonnet that has continued for over fifty years. The reserve forms the base for the non-vintage Champagnes.

Wines



Cuvée Perpetuelle Extra-Brut

40% Pinot Noir, 30% Chardonnay, 30% Meunier - 40% reserve wine

From various Premier Cru plots in Chamery, Vrigny and Coulommès-la-Montagne, grown on various soils: siliceous and calcareous sands, silty/clay soil on chalky subsoil, and calcareous clay soil with millstone. Average vine age: 35 years old. Ages on lees for 8 months before blending with the reserve wine. First fermentation done in inox tank (85%) and oak barrel (15%). Aged at least 4 years in bottles. Dosage of 3-4g/l



Cuvée Perpetuelle Non-Dosé

35% Pinot Noir, 35% Chardonnay, 30% Meunier - 40% reserve wine

From various Premier Cru plots in Chamery, Vrigny and Coulommès-la-Montagne, grown on various soils: siliceous and calcareous sands, silty/clay soil on chalky subsoil, and calcareous clay soil with millstone. Average vine age: 35 years old. Ages on lees for 8 months before blending with the reserve wine. First fermentation done in inox tank (85%) and oak barrel (15%). Aged at least 4 years in bottles.



2020 Seconde Nature (Allocated, Please Inquire)

45% Pinot Noir, 40% Chardonnay, 15% Meunier, entirely Coeur de Cuvée

Chamery Premier Cru, from lieux-dits Les Vigneules, les Spectres and les Caquerets, south-east facing slopes. Calcareous clay studded with limestone pebbles over a subsoil of sand rich in fossils. Fermented and aged in old 228 L and 400L oak barrels. Completes malolactic fermentation and ages 9 months on lees before bottling. Aged in bottle 24 months. Zero dosage, zero SO₂.



Jules Bonnet 2013 Blanc de Noirs Extra-Brut

100% Pinot noir

Principally from Verzenay Grand Cru, grown on chalky soils on a north-facing slope. Composed also from two other Premier Cru plots in Chamery. First Fermentation and aging done entirely in old oak barrels, with regular lees stirring. Spends 6+ years en tirage. Dosage of 2 g/l.



Jules Bonnet 2007 Blanc de Noirs 1.5L

100% Pinot noir

Principally from Verzenay Grand Cru, grown on chalky soils on a north-facing slope. Composed also from two other Premier Cru plots in Chamery. First Fermentation and aging done entirely in old oak barrels, with regular lees stirring. Spends 6+ years en tirage. Dosage of 2 g/l.



2020 Le Jour (Allocated, Please Inquire)

100% Petit Meunier

From vines planted in 1971, a parcel called “Le Jour” in the village of 1er Cru village of Vrigny. Soils are clay-loam topsoil on chalky subsoil. First ferment in old wood barrels of 228L and 400L. Aged 9 months on lees in barrels. Zero dosage. Zero SO₂.



Petite Mélange (Allocated, Please Inquire)

Blend of the seven allowed Champagne varieties: Petit Meslier, Chardonnay, Pinot Noir, Pinot Meunier, Arbane, Pinot Gris, and Pinot Blanc. Aged in sandstone egg. Zero SO₂.

Other In-Stock Cuvées:

Chaméry Coteaux Champenois Blanc “Griblanc” (very low stock) \$43

Cuvée Perpetuelle Rosé Extra-Brut (very low stock) \$39