

Jules Bonnet

Blanc de noirs 2012

BLENDING/GRAPES

100% Pinot Noir, harvest 2012.

TERROIR

- 4 vine plots from the terroirs of Verzenay, classified Grand cru.
- 2 vine plots from the terroirs of Chamery, classified Premier cru.
- Age average of the vines: 55 years old.

VINEYARD PRACTICES

- Vineyard in conversion to organic, no synthesis chemicals used.
- Protection against mildew and oidium with copper salt and sulfate added with our plant preparations: nettle, comfrey, horsetail and willow prepared by maceration or decoction.
- Preservation of the life of the soils, superficial plowing under the row, natural growth of the vegetation in the row.

VINIFICATION

- Manual harvest.
- First fermentation and aging realized in oak barrels of 228 L.
- Malolactic Fermentation not realized.
- Aging on lees 7 months before bottling.
- No filtration, minimal use of sulfites (under 35 mg/L total).
- Aging in bottle of 6 years as a minimum.
- Dosage: between 0 et 4 g/L, traditional liqueur.

WINE CHARACTERISTICS

Generosity and roundness characterize the 2012 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.

