

Jules Bonnet

Rosé de noirs 2014

BLENDING/GRAPES

100% Pinot Noir, harvest 2014.

TERROIR

- 5 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 oïdium 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.
- Blended rosé (7% of red wine coteau champenois).
- Malolactic Fermentation not realized.
- Aging on lees 9 months in oak barrels.
- No filtration, minimal use of sulfites (under 35 mg/L total).
- Aging in bottle of 5 years as a minimum.
- Dosage: between 2 g/L, traditional liqueur.

WINE CHARACTERISTICS

The most generous variation of Jules Bonnet's style, a cunchy touch and Morello cherry of the Pinots Noirs from Chamery soften the power of the harvest 2014.

