

# LES VIGNES DIEU

*Blanc de blancs 2011*

## BLENDING/GRAPES

100% Chardonnay.

## TERROIR

“Les vignes-dieu” is a single plot planted in 1962, from the terroir of Coulommès la Montagne, classified Premier cru.

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

## 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

- First fermentation done in inox tank (50%) and oak barrel of 228 L (50%).
- Malolactic fermentation 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 2 and 3 g/L, traditional liqueur.

## WINE CHARACTERISTICS

Discreet and airy at first, the nose is progressively enriched of white flowers notes, acacia honey and pear. The attack shows a great tonicity of citrus leading to a chiseled and deep texture in mouth and added with flavors of white fruit and brioche. The final sensation persists on notes of pastries, bread toasted and an elegant empyreumatic touch.



CHAMPAGNE



**Bonnet - Ponson**

1862