

Article: Champagnes Colette Bonnet  
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# One on one with Colette Bonnet



Colette has been farming on a bit more than 2 hectares of vineyards in the commune of Noé les Mallets. Area is planted with Pinot Noir on 1ha57, Chardonnay on 47 ares and Pinot Blanc on 20 ares. The subsoil is of Kimmeridgian type and clay-limestone soil.

### FOR HOW LONG HAVE YOU BEEN PRACTICING ORGANIC VITICULTURE?

Since a long time, exactly for 24 years. The entire vineyard has been AB (Agriculture biologique) since 2012. I press my grapes myself and my juices are entrusted to the Center Vinicole de Chouilly where, with a team of oenologists and flawless traceability, my grapes have become Organic Champagnes in the best possible conditions since 2009.

### HOW DOES QUALITY AFFECT THE PRODUCTION?

I chose to stay on small volumes, 4000 bottles per year, to better devote myself to sales and especially to working in the vineyard, without quality grapes there are no great Champagnes!



The AOP Champagne delivers wines with different specificities depending on the vintage, the grape variety from which they come but also according to the aging that these wines undergo. The Cellar Master has the possibility of using the blending technique in order to find the perfect balance for each of the vintages produced.



The average age of my vines is 20 years. Sarl Bêlorgeot-Bonnet is created in partnership with my brother Bêlorgeot Thierry organic winemaker in Noé les Mallets.



A grape variety corresponds to a variety of vine plant (or grape) belonging to the genus *Vitis* and the species *Vinifera*. Each grape variety has its own physiological characteristics, a specific maturation, a particular aromatic profile, and a more or less significant resistance specific to its environment.

### PLEASE EXPLAIN WHAT IS ORGANIC.

Organic viticulture respects the living environment and is characterised by:

- The absence of artificial chemicals and GMOs (genetically modified organisms)
- Limited use of natural elements (sulphur, copper, clay, etc.). This method of production respects, maintains, and improves the soil,

protects air and water quality, and promotes biodiversity. By paying particular attention to the microorganisms present in the soil of their vineyards, organic wine growers encourage terroirs to express themselves fully in their wine. Employing additional labour, allows them to support the social and economic fabric of the region.

### ALTHOUGH CHARDONNAY IS PRESENT ALMOST EVERYWHERE IN CHAMPAGNE, IT NEVERTHELESS REMAINS THE GRAPE VARIETY OF CHOICE IN THE CÔTE DES BLANCS. HOW WOULD YOU DESCRIBE IT?

Thanks to its natural acidity, Chardonnay brings freshness to the wine (reinforced in its youth by aromas of citrus and fresh fruit). In addition, it brings real finesse with floral notes, a more or less intense touch of minerality (depending on the sector) as well as a light, sometimes airy finish inspiring elegance and femininity. The time suits it perfectly since Chardonnay has significant aging potential, obviously depending on the vintage. It slowly evolves towards a complex aromatic profile focused on softer flavors such as brioche, butter, toast (which will always provide a pleasant patina in worked wines), and it will always retain a characteristic freshness. It will therefore add vigor and elegance to Bruts sans anée. It will bring its aromatic richness, finesse and complexity to Blancs de Blancs and vintage Champagnes. To conclude, Chardonnay often forms the backbone of high-end Champagnes with high aging potential thanks to its natural freshness and real finesse.



This pressing center is made up of two 4000 kg presses and a 400 hl vat room. It is qualitatively approved and certified by Ecocert for the pressing of organic grapes.



### WHICH ARE THE HIGHLIGHTS OF YOUR CURRENT BOTTLES?

#### NOIRESENTIEL N°2016

Côte des Bar, Kimméridgien, soil : limestone clay, Grape varieties: 94 % Pinot noir and 6% Chardonnay, from the 2016 harvest, disgorgement February 2021, Alcohol: 12°, Visually : robe yellow straw, Nose : apricot, mirabelle plums, quince and roasted pineapple, aromas of grape-fruit, almond, vinepeach and accents of honey, Mouth: creamy effervescence underlined by a just tense acidity, lemony notes with dominant grape-fruit.

#### BLANC DE BLANCS VINTAGE 2017

Côte des Bar, Grape varieties: Chardonnay 56%, Pinot Blanc 44%, manual harvest 2017, disgorgement February 2021, 100% vintage, extra brut (4 gr), Colour: golden with green reflections of remarkable brilliance, Nose: aromas of yeast bark, fresh bread and soft butter, followed by hawthorn and acacia notes, Alcohol: 12.2°

#### Millésime 2018

Pinot Blanc 100%, Côte des Bars, Kimméridgien soil, marl limestone, harvest 2018, bottled in January 2019, disgorgement November 2022, 100% vintage, extra-brut 4 g/l, alcohol 12°, the champagne has a luminous and fluid appearance, pale yellow green in color with bright yellow reflections with a silvery tint.

