

**Winemaker**

Maison Bonnard

**Region**

Bugey

**Appellation**

AOC Bugey

**Farming**

Organic and Biodynamic

# Les Bonnes 2019

## Maison Bonnard

**Variety**

100% Chardonnay

**Soils**

Located on the steepest slope of Crept, with the oldest vines of the domain.

**Viticulture**

Certified organic with biodynamic practices on the vines.

Manual plowing, and natural vegetation at lieu dit "Les Bonnes."

**Vinification**

Manual harvest. Whole cluster with indigenous yeasts and fermentation in stainless steel tanks.

The wine is aged 10 months in used barrels. Then, the wine is bottled after a very slight filtration.

No other additives other than a minimal dosage of SO<sub>2</sub> at bottling. (<40mg/l total SO<sub>2</sub>)



Maison Bonnard produces a range of exceptional still and sparkling wines from the Bugey, a wild alpine region nestled between Lyon and the Alps. Their 16 hectares of organic vineyards are concentrated in the hamlet of Crept, with an inspiring view over the surrounding landscape. The heart of the domaine is a single 11-hectare vineyard that wraps around the hillside, where the local varieties Mondeuse, Altesse, Chardonnay, and Jacquère are planted at an incredibly steep 40 to 70% slope. This vineyard is supplemented with a few smaller vineyards of Chardonnay cultivated lower in the village or on the surrounding hillsides.

While the work in the local vineyards is backbreaking, the cellar is set up to be simple and efficient. Vinification is done in old steel tanks with no added yeast, and the still wines are aged in tank or used barrels depending on the cuvée. For the sparkling, everything is done in house, from vinification to riddling to disgorgement. Whether it's a visit to the domaine or popping open one of their excellent bottles, Bonnard is an inspiring reminder of a passionate farmer producing exceptional wines that simply lend themselves to pleasurable drinking.