

DOMAINE DE LA BONNE TONNE

BEAUJOLAIS, FRANCE

Domaine de la Bonne Tonne (the name means “Good Barrel”) is a 6th generation, owner operated, natural wine making property. They have chosen to eschew the requests of the Beaujolais negociants to “thermovinify” their wine (in order to better sell to bulk markets), and instead focus on what owner, Marcel Grillet, considers the “real values of farming.” Marcel prefers to harvest by hand and plow, rather than spray – previously done with his horse “Caline”. He uses little manipulation in the cellar, resulting in wines that reflect “place” – small plots, thoughtfully tended by hand. Bonne Tonne farms only 7 hectares of vines and maintains an organic vegetable farm and a small bakery. Certified Organic since 2006, Bonne Tonne is undergoing Biodynamic Certification; all of its wines use native yeasts, fermentation happens spontaneously.



VINEA HAS BROUGHT IN TWO WINES FROM DOMAINE DE LA BONNE TONNE

BONNE TONNE MORGON “Cotes du Py” 2013

Cotes du Py “the famous hill in Morgon,” only 1 hectare of 60 year old vines.

Blue Granite / Schist soils. Semi-carbonic fermentation in concrete vats. Native Yeasts.

Low Sulphites. Racking only, no filtration.

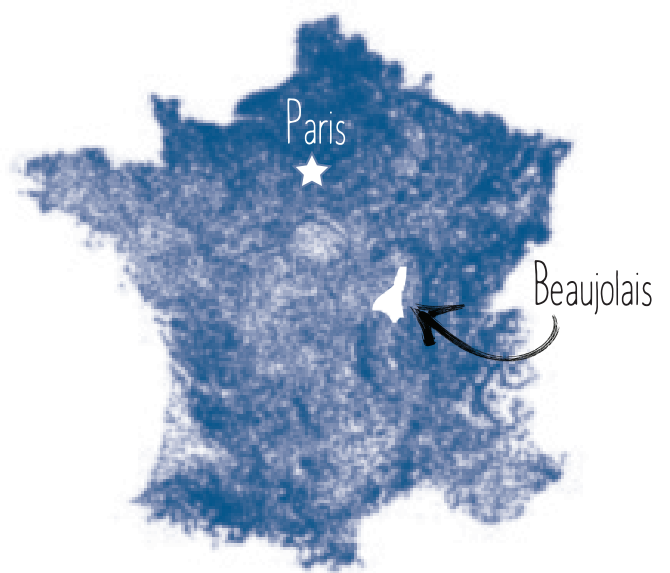
M/L and aging in neutral oak for 18 months.

BEAUJOLAIS BLANC 2015 (100% Chardonnay)

1 hectare of planted, younger vines (10 years).

Hand harvested, Native yeasts and low Sulphites.

Partial m/l fermentation and aged for 6 months in neutral 228 liter barrels.



FRANCE

We hope you are able to find time to taste these wonderful wines. Cheers and see you soon, Vinea Imports

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