

# Pierre-Olivier Bonhomme

## Touraine and Cheverny from Pierre-O Bonhomme.



Pierre-O Bonhomme and Thierry Puzelat showing their New York pride.

## Profile

Domaine Pierre-Olivier Bonhomme is the continuation and evolution of the now defunct Puzelat-Bonhomme négociant project. In the 90's [Clos du Tue-Boeuf](#) was faced with many years of tiny crops caused by late frost, mildew, hail or general bad weather. Revenues were tight, and Thierry Puzelat, the younger of the two brothers running the estate, wanted to expand the estate by renting or buying more vineyards. His brother Jean-Marie, in his late forties at the time, did not want to add more vineyard and cellar work to his already heavy schedule. So Thierry started a *négociant* business, set up a winery in the village of Monthou-sur-Bièvre, and sourced excellent vineyards and vine-tenders to buy their grapes.

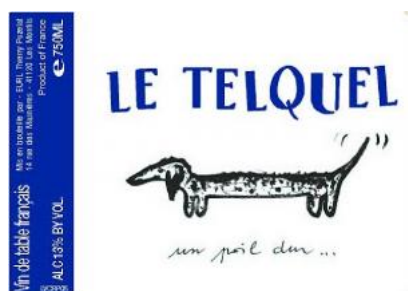
Thierry being a busy and ambitious man, he soon found himself opening a wine bar in Orléans and a wine import company (you have him to thank for the scarcity of [Mauro Vergano's](#) tasty elixirs!) The négoce project had gotten bigger than he'd anticipated, and he needed a partner. In this he quickly found Pierre-Olivier Bonhomme, a young high school drop-out who had helped work a few

seasons at Tue-Boeuf. Pierre-O, young and motivated, found himself a partner in his early 20's, and the company was re-named Puzelat-Bonhomme.

In anticipation of Jean-Marie's retirement from Clos du Tue-Boeuf, Thierry knew the day would come where he would have to re-shift his focus back to his family estate. A plan was then hatched to have Pierre-O continue the négociant operation under his own name. The switch officially happened with the 2013 vintage, but Pierre-O has vinified the entirety of the production since 2011.

Rather than start from scratch with new labels and cuvées, Pierre-O has continued making the wines that put Puzelat-Bonhomme on the map: Touraine Sauvignon, La Tesnière Blanc and Rouge, In KO We Trust and of course the infamous and ever-popular Telquel. Over the last few years, Pierre-O has also been able to purchase some vines with which he produces a Sauvignon and a Cheverny Rouge.

## Wines



### VdF "Le Telquel":

**Soil:** Flint from the Vallée du Cher.

**Grapes:** Gamay with a touch of Grolleau and occasionally Pineau D'Aunis.

**Vinification:** aged in wooden tanks and bottled in the spring.



### A.O.C Touraine "Sauvignon":

**Soil:** Flint

**Grape:** Sauvignon Blanc

**Vinification:** fermented in vats and barrels. Bottled in the spring.



### **A.O.C Touraine "La Tesnière" White:**

**Grapes:** 75% Menu Pineau, 25% Chenin Blanc

**Vinification:** The juice ferments in 228 liter vats and 500 liter vats, then aged 12 months in barrel before bottling.



### **A.O.C Touraine "Pinot Noir"**

**Grape:** Pinot Noir

**Vinification:** fermented and aged in 228 liter bats and 500l casks. Non filtered.



### **A.O.C Touraine "Pineau D'Aunis"**

**Soil:** Flint and Clay

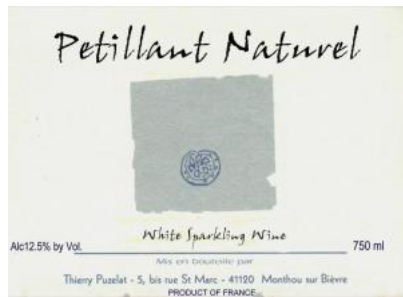
**Vinification:** Aged in barrel and wood casks. Non filtered.



### **A.O.C Touraine "KO: In Côt We Trust"**

**Grape:** Côt

**Vinification:** Fermented and aged in barrel. Non filtered.



## **Petillant Naturel**

**Grape:** Menu Pineau

**Vinification:** Vinified using "méthode ancestrale": the wine finishes its fermentation in bottle, with no added sugar or yeast. After this fermentation, it is kept "sur lattes" for 12 to 18 months before being disgorged without dosage.