

Champagne Franck Bonville Millésime 2012 Grand Cru Blanc de Blancs

(around 32 euros per bottle)

Radiant, sober and refined bottle.

ASPECT

Pale gold.

Refined bubbles.

Elegant and persistent bead of bubbles.

NOSE

Radiant farandole of delicate fragrances.

The Chardonnay, exclusive varietal, slowly establishes itself, with its aromas of white fruits and citrus fruits gently interlaced with touches of white flowers, almond, hazelnut and exotic fruits, enhanced by a life-giving, iodized and mentholated breath.

The maturity is then revealed, initially shy, and then more confident, with its captivating scents of brioche, honey and marzipan, barely toasted, result of four years of ageing on laths of the bottles in the cellars of the House, before riddling and disgorgement.

PALATE

Pure and heady tension at the opening, delicious characteristic sign of the chalk of the Grand Cru of Avize.

The mouth becomes a sensual caress, definitely reinforced by the judicious fulfilment of the malolactic fermentation of the base wines.

Gourmet and creamy finish, supported by the accurate dosage with 8 g/L of sugar added at disgorgement, driven by the dynamic effervescence.

Great length on the palate.



For this Millésime 2012 Grand Cru Blanc de Blancs, Olivier Bonville, œnologist and cellar master of the Champagne House Franck Bonville, was able to accompany with sensitivity its grapes harvested by hand at perfect ripeness in 2012, to sign a well-defined Champagne.

To taste from aperitif to meal, with a quail supreme, *foie gras* and *girolle* mushrooms, for example.

CHAMPAGNE FRANCK BONVILLE

9 rue Pasteur
51 190 Avize
Tel.: +33 (0)3 26 57 52 30
Email: contact@champagne-franck-bonville.com
www.champagne-franck-bonville.com



In the heart of the Côte des Blancs, Olivier Bonville, fourth generation of wine growers, true to the visionary leadership of Alfred Bonville, creator of the House, tries its hardest to reveal since 1996 with the humility of the great wine growers, all the elegance and the subtlety of the Grand Cru of Avize. The 77 plots of the wine estate of 15 hectares being certified HVE (Haute Valeur Environnementale), separately vinified, enable to produce each year around 150,000 bottles of exciting Champagnes.