

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE

Blanc Élégant Naturellement



The light yellow robe decked with glittering hints is accompanied with thin bubbles that form a lasting cordon.

The maturity of the vintage is confirmed by a many lovely fragrances among which, scents of fresh fruits (mirabelle, pear and banana) can be recognized, supported by a toasty side.

The generous delicacy of the mouth establishes itself by the presence of rich aromas of mango, orange and mirabelle.

Finally, the Violette's notes can remind us those of the best Viogniers from Condrieu.

Full-bodied for a young vintage, this wine will be able to sublimate a crunchy quail with raisins, a foie gras or even a well-cooked lamb shoulder.

Blending: 2012

Terroir: Avize Grand Cru
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville
Cellar master: Patrick Guillaume
Date of bottling: February 2013
Ageing: 4 to 5 years
First disgorging: January 2017
Dosage: 6,67 g/L

MILLESIME 2012

GRAND CRU - BLANC DE BLANCS

