

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE

Blanc Élégant Naturellement



It is probably the one that best represents the House Bonville's style. We want the cuvée Brut Grand Cru to be a standard of our production.

It shows perfectly our idea of a Blanc de Blancs from the Côte des Blancs: a lot of finesse and elegance, a beautiful minerality enveloped by smoothness.

The first white flower aromas come to wave and open on white peach and grapefruit notes. The energy of this blending gives rhythm to the tasting. The salty end resonates for a few seconds again.

The finesse and the tension of this wine often invite us to share a bottle by the aperitif or paired with sea fruits for an iodized harmony.

Blending: 2018 - 2015

Terroirs: Avize Grand Cru – Oger Grand Cru
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville
Cellar master: Patrick Guillaume

Dosage: 8,83 g/L

BRUT

GRAND CRU - BLANC DE BLANCS

