

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE

Blanc Élégant Naturellement



Seeking for complexity and balance guides us through crafting our cuvée Extra Brut. The unique personality of vintage 2013 wines has been worked by the long ageing in cellars and allows us to reduce the added sugar that disappears behind the wine.

Senses awaken and the wine prevails. Warm aromas of maturity (liquorice, wax, port wine, fennel) reveal an outstanding complexity, as well as a slow and controlled evolution.

The wine is backed by a fresh and minty frame that brings a lot of elegance and length.

A great Champagne wine that highlights with character the terroir of Avize. It has been crafted for gastronomy... or to be shared by the aperitif where our Blanc de Blancs are always a good choice.

Vintage: 2013

Terroir: Avize Grand Cru
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville
Cellar master: Patrick Guillaume
Date of bottling: March 2014

Dosage: 2,5g/L

EXTRA BRUT

GRAND CRU - BLANC DE BLANCS

