

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE



Blanc Élégant Naturellement

We have made this cuvée from a selection of 3 plots, mainly located down the hill of Le Mesnil sur Oger. After more than 5 years of ageing under natural cork, we find it straight, well-structured with a great personality.

The movement starts of light floral, vegetal and vanilla perfumes that awake our senses.

An intense freshness, typical of Le Mesnil's wines, carries this champagne. A rich, coated and smooth mouth cradles it. A gourmet but delicate wine that unveils its shimmering side, without being aggressive, for a frank and dynamic balance.

The fresh and saline long ending resonates all the essence of Le Mesnil sur Oger's terroir to slowly fade into a chalky memory.

Vintage: 2014

Terroir: Le Mesnil sur Oger Grand Cru
Chardonnay: 100%

Vinification :

Wine maker: Olivier Bonville

Cellar master: Patrick Guillaume

Date of bottling: February 2015 (under cork)

Dosage : 3,33 g/L

PUR MESNIL

GRAND CRU - BLANC DE BLANCS

