

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE



ROSÉ

GRAND CRU

Elégant Naturellement

It is the exception that proves the rule: the only cuvée of all our range where our Chardonnays meet another grape variety. We have selected Pinot Noirs from the Montagne de Reims on Ambonnay's terroir for the elegance and the finesse of these red coteaux.

We make the Chardonnay keynote vibrate with this touch of Pinot Noir. This delicate alliance reveals a unique aromatic palette.

The very fruity scents of wild strawberries bring volume to the tasting. Then, the Chardonnay sets progressively the tone with pastry shades that we know well at the House Bonville.

Blending : 2018 - 2015

Terroirs: Avize Grand Cru – Ambonnay Grand Cru
Chardonnay (Avize): 90%
Pinot Noir (Ambonnay): 10%

Vinification :

Wine maker: Olivier Bonville
Cellar master: Patrick Guillaume

Dosage: 6,67g/L

