

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE

Blanc Élégant Naturellement



The fine bubbles push through a beautiful yellow color to fade in an elegant cordon.

The nose is expressive and very generous. It offers a bunch of vanilla scents that progressively turn into brioche aromas.

The creamy mousse gives elegance and a fatty side to the mouth. A hint of mint reminds us the typical freshness of the Chardonnay and brings brioche notes, worthy of the Côte des Blancs' best terroirs.

Perfect by the aperitif, do not hesitate to open this prestigious cuvée to pair with a sweet/savory dish.

Blending : 2012 (50%) – 2013 (50%)

Terroir: Avize Grand Cru
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville
Cellar master: Patrick Guillaume
Date of bottling: March 2014
Ageing: 4 years
First disgorging: January 2018
Dosage: 7,5 g/L

Prestige

GRAND CRU - BLANC DE BLANCS

