

CHAMPAGNE  
FRANCK BONVILLE

GRAND CRU

A AVIZE



ROSE  
GRAND CRU

## Elégant Naturellement

This cuvée is recognizable by its wonderful deep pink color with salmon glints. The very lasting bubbles coalesce to create a dense cordon.

Full and open, the nose offers un the delicious smells of wild strawberry and cherry to finish on pastry notes.

The soft and round mouth remains delicate and fresh. A dosage of 6,67g/l makes this wonderful Champagne Rosé well-balanced.

You can enjoy this cuvée by an aperitif in the summer and also with a fruits salad to end your meal.

Blending : 2014 - 2015

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

Vinification :

Wine maker: Olivier Bonville  
Cellar master: Patrick Guillaume  
Date of bottling: March 2016  
Ageing: 2 years  
First disgorging: January 2018  
Dosage: 6,67g/L

