

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE

## Blanc Élégant Naturellement



Only our wines whose richness and complexity brought by a vintage year and by a long ageing time in the cellar, can be enjoyed without dosage.

Pretty string of fine and persisting bubbles.

The nose reveals notes of maturity which could point to a champagne at its fullness.

The minerality of this cuvee is noticeable and reveals the saltiness and the iodine side of fine chardonnay.

The end gives us a salty or even iodized sensation, characteristic of our chalky terroir.

Round, powerful and generous, this Extra-Brut cuvee can be best appreciated as an aperitif.

Fresh, delicate, creamy and complex, we recommend to pair it also with oysters and lobster thanks to its minerality and its "Brut Nature" specificity.

Blending: 2012

Terroir: Avize Grand Cru  
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville  
Cellar master: Patrick Guillaume  
Date of bottling: March 2013  
Ageing: 5 to 6 years  
First disgorging: January 2018  
Dosage: 2,5g/L

EXTRA - BRUT

GRAND CRU - BLANC DE BLANCS

