

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À 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

Dosage: 2,5g/L

EXTRA BRUT

GRAND CRU - BLANC DE BLANCS

