

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE



Blanc Élégant Naturellement

Pur Avize 2014 is released after more than 5 years of ageing under a natural cork.

From 3 plots selected in the heart of Avize's terroir, we have crafted a « Bonville » translation of this famous village.

Very fine bubbles let us guess the energy contained in the champagne.

The first scents totally reflect our chalky soils, combining flint notes to a mineral freshness. Aromas of pineapple and pear come to complete this pleasant nose.

The perfect balance of the Pur Avize 2014 keeps going with a soft and creamy texture in the mouth, full and generous. Some warm aromas such as wax and marzipan add an extra dimension to this wine and match on a long ending, intense and fresh.

Vintage: 2014

Terroir: Avize Grand Cru

Chardonnay: 100%

Vinification :

Wine maker: Olivier Bonville

Cellar master: Patrick Guillaume

Date of bottling: April 2015 (under cork)

Dosage: 2,5 g/L

PUR AVIZE

GRAND CRU - BLANC DE BLANCS

