

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE

THE CHAMPAGNE CLUB
RICHARD JUHLIN

2021



THE CHAMPAGNE CLUB
by Richard Juhlin

Franck Bonville



The firm was established in 1947. Olivier Bonville makes very rich, nutty Champagnes in the English style nowadays. The father's wine were perhaps even more vigorous, but the son makes wines with a Chablis-like purity. I personally think that Bonville, Agrapart and De Sousa are the only growers in Avize who come anywhere near Selosse. The firm owns 20 hectares in Grand cru farms alone, of which 15 hectares are in Avize, a small part in Cramant, and the jewel on the crown, properties with old vines, on the slopes in Oger. In 1989 the last of the barrels were replaced by steel tanks, but recently Olivier has started using oak barrels from Bourgogne for his fine prestige wine Les Belles Voyes. The grapes for the rosé champagne come from Paul Déthune in Ambonnay. The Vinothèque wines are magical and the new Pur serie is really Pure.



Franck Bonville Millésime

Franck Bonville 2014 Tasted 2021-06

85 Richard Juhlin rating (Potential 89)

Blend **Blanc de Blancs** Style **Brut** Dosage **6.5%**
PN 0 PM 0 CH 100

Tasting Note

Pure Avize. Unlike all champagnes in the Pure series that have 2.5 grams of sugar, the vintage wine has 6.5 grams of sugar. Wonderfully voluptuous and harmonious Blanc de Blancs with a balance between floral delight and dense buttery grape character. Good already, but preferably store.

