

FRANCK BONVILLE

CHAMPAGNE

« The richness of the wine and its natural complexity for a particular Extra Brut. »

Seeking for complexity and balance guides us through crafting our cuvée Extra Brut. The unique personality of vintage 2014 wines has been worked by the long ageing in cellars and allows us to reduce the added sugar that disappears behind the wine.

Senses awaken and the wine prevails. Warm aromas of maturity (liquorice, wax, port wine, fennel) reveal an outstanding complexity, as well as a slow and controlled evolution.

The wine is backed by a fresh and minty frame that brings a lot of elegance and length.

A great Champagne wine that highlights with character the terroir of Avize. It has been crafted for gastronomy... or to be shared by the aperitif where our Blanc de Blancs are always a good choice.



● **Terroir** : Avize Grand Cru

● **Vintage** : 2014

● **Dosage** : 2,5 g/L

● **Chardonnay** : 100%

● **Vinification** : Alcoholic and malolactic fermentations in stainless steel tanks

Extra Brut, Grand Cru ● Blanc de Blancs