

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE



Blanc Élégant Naturellement

We have selected a single vineyard named «Les Belles Voyes» in the famous Grand Cru hillside of Oger. This plot is the witness of the origins of our house. The grapes are always well ripen and pressed separately. Wooden casks are used for the vinification of this famous Terroir and fifteen of them will be selected to compose the blending of the Belles Voyes Cuvée. A long ageing time on the lees completes the vinification.

Exotic floral notes of the Chardonnay combine with those brought by the wood such as butter, honey and vanilla. The finish is fresh and mineral.

We recommend the tasting of “Les Belles Voyes” with connoisseurs, friends and family. Perfect in aperitif, it will accompany smoked fish, shellfish or poultry.

Blending: 2012

Terroir: Oger Grand Cru

Chardonnay: 100%

Vinification :

Wine maker: Olivier Bonville

Cellar master: Patrick Guillaume

Date of bottling: March 2013

Ageing : 5 years

First disgorging : January 2018

Dosage : 2,5g/L

Les Belles Voyes

GRAND CRU - BLANC DE BLANCS

