

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE



Blanc Elégant Naturellement

The nose is lightly closed at first. Then, it opens by the aeration and gives delicious aromas of fresh cut pineapple, pear and mango.

The mouth is generous, ample and complex.

We can feel a very pleasant freshness and also a beautiful creamy texture.

That is a Champagne from Avize for sure: elegant and generous, it lasts long in mouth. Its natural minerality is always very significant.

Providing an endless purity, we advise you to open this cuvée by the aperitif or to pair it with a finely cooked anglerfish.

Vintage: 2012

Terroir: Avize Grand Cru

Chardonnay: 100%

Vinification :

Wine maker: Olivier Bonville

Cellar master: Patrick Guillaume

Date of bottling: April 2013 (under cork)

First disgorging: April 2018

Dosage: 2 g/L

PUR AVIZE

GRAND CRU - BLANC DE BLANCS

