

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE



Blanc Elégant Naturellement

On this Champagne – exclusively made of our best plots from Le Mesnil sur Oger – the nose is more discreet.

The fresh fruity side is always here and moreover, some beautiful floral notes come to complete the previous fragrances.

The mouth is straight, direct and sophisticated. Then, the elegant minerality arrives to surprise the lusciousness of the tasting. The iodized and lightly salty end confers this cuvée a real different personality.

The remarkable freshness of this Champagne will make your aperitif a lovely moment. Its pairing with a beautiful lobster is also an advisable perfect match.

Vintage: 2012

Terroir: Le Mesnil sur Oger 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 MESNIL

GRAND CRU – BLANC DE BLANCS

