

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

A AVIZE



Blanc Elégant Naturellement

The nose is open and lets us discover aromas of bakery and also a delicious scent of vanilla.

Even if fragrances of pineapple are quite above others, we can absolutely imagine the vanilla tart that the nose refers to.

The mouth is round, savory and rich. This is a consensual wine which is perfectly balanced by the youngness of vintage 2012.

Always a good choice by the aperitif, the roundness of this vintage – that exclusively comes from our best chardonnays of Oger – will perfectly pair with lightly creamy scallops.

Vintage: 2012

Terroir: Oger Grand Cru

Chardonnay: 100%

Vinification :

Wine maker: Olivier Bonville

Cellar master: Patrick Guillaume

Date of bottling: April 2013

First disgorging: April 2018 (under cork)

Dosage: 2 g/L

PUR OGER

GRAND CRU - BLANC DE BLANCS

