

CHAMPAGNE

FRANCK BONVILLE

GRAND CRU

À AVIZE

Blanc Élégant Naturellement



The light yellow robe decked with glittering hints is accompanied with thin bubbles that form a lasting cordon.

The nose is quite discreet at first. Then, sweet spring perfumes appear and let us guess all the potential of this vintage. The fruity fragrances blend with young almonds and fresh butter notes.

The mouth is fresh and well-balanced. A beautiful acidity supports the creamy structure brought by a long ageing on lees. Rich exotic aromas give volume and roundness until a lasting mentholated end comes to conclude the tasting.

Full-bodied for a young vintage, this wine will be able to sublimate a crunchy quail with raisins or even a well-cooked lamb shoulder.

Vintage: 2013

Terroir: Avize Grand Cru
Chardonnay: 100%

Vinification:

Wine maker: Olivier Bonville
Date of bottling: February 2014

Dosage: 5,83 g/L

MILLESIME 2013

GRAND CRU - BLANC DE BLANCS

