

Champagne BONNEVIE-BOCART

Cuvée Blanc de Blancs Millésimé 2008

Composition

TERROIR : Terroir of Billy le grand, 1^{er} cru

GRAPE-VARIETY : 100% Chardonnay, Vintage 2008

Characteristics

COLOUR: Pale Yellow colour with gold beautiful effervescence.

FRAGRANCE: White flowers noses come first, followed by white fruit and brioche aromas.

FLAVOUR: The mouth is elegant and complex with good maturity and beautiful freshness.

DEGREE OF ALCOHOL : 12%

DOSAGE : 3 g / L

SERVING TEMPERATURE: 6-8°

BOTTLE : Champenoise (750 ml)

Gastronomic suggestion

It is generous Champagne that can be served an aperitif, with seafood or salmon toast.

Awards

Silver medal, Vignerons Independents 2016

Gold medal, Féminalise 2016

Bronze Medal, Decanter DWWA 2012



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