

# Champagne BONNEVIE-BOCART



## Cuvée Prestige

### Composition

TERROIR : Terroir of Billy le grand, 1<sup>er</sup> cru

GRAPE-VARIETIES : Blending of 2 grape-varieties (95% Chardonnay et 5% Pinot Noir)

### Characteristics

COLOUR : Yellow gold colour, fine and abundant bubbles.

FRAGRANCE : Elegant and delicate nose with flower aromas. Honey, fresh butter, brioche and apricot aromas show the good maturity of this Champagne.

FLAVOUR : This blending is very powerful, complex and comes from the best plot of our estate. Good persistence with freshness and delicate notes in mouth.

DEGREE OF ALCOHOL : 12,5%

DOSAGE : 3 g/L

SERVING TEMPERATURE : 6-8°

BOTTLE : Champenoise (750 ml et 1,5 L )

### Gastronomic suggestions

You can pair this Champagne with your special meals and with seafood or a mix of fish.

### Awards

Gold Medal 2018, Concours Féminalise de Paris



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