

Champagne BONNEVIE-BOCART

Cuvée Spéciale Fût de Chêne

Composition

TERROIR: Terroir of Billy le Grand and Chambrecy (Vallée de l'Ardre)

GRAPE-VARIETIES : 50% Pinot Meunier and 50% Chardonnay

Characteristics

COLOUR: Gold yellow color, fine and persistent bubbles.

FRAGRANCE: Complex and rich nose, with vanilla, grilled and roasted notes and ripe fruits like apricot and quince aromas.

FLAVOUR: Powerful and generous mouth, with good structure. This structure is brought with the selection of our best juices. Delicate citrus aromas like (orange, lemon, clementine...)

DEGREE OF ALCOHOL: 12,5%

DOSAGE : 0,8

SERVING TEMPERATURE: 8-10°

Gastronomic suggestions

This wine should be matched with foie gras, smoked salmon, goat cheese, Roquefort or as an aperitif.

Awards

Silver medal 2019, Portugal Wine Trophy



Champagne BONNEVIE-BOCART
10 rue du midi 51400 Billy le Grand - France
E-mail: champagne-bocart@orange.fr
www.champagne-bonnevie-bocart.com

