

Champagne BONNEVIE-BOCART

« L'Inédite »

Vintage 2009 in Limited Edition at 1750 bottles. Vinification in oak



Composition

TERROIR: Terroir of Billy le grand

GRAPE-VARIETIES: 20% Pinot Noir and 80% Chardonnay

Characteristics

COLOUR: Gold yellow color, fine and persistent bubbles.

FRAGRANCE: Complex and rich nose. It's a mix between perry, currant, butter and spices. We can find vanilla, grilled fines, grapes, apricot compote/ripe apricot aromas. This cuvee is complexed and had long length.

FLAVOUR: Explosion of fresh flavor and aromas

DEGREE OF ALCOHOL: 12,5%

DOSAGE : « Zéro »

SERVING TEMPERATURE: 8-10°

BOTTLE: Champenoise (750 ml)

Gastronomic suggestions

This wine should be matched with carpaccio of St Jacques , a homard, with a cheese like a Comté or lemon pie.

Awards

Gold Medal 2018, Concours Féminalise de Paris



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