

# Champagne BONNEVIE-BOCART

## Cuvée Blanc de Blancs Millésimé 2008

### Composition

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

GRAPE-VARIETY : 100% Chardonnay, Vintage 2008

### Characteristics

- 👁️ Pale yellow gold color with green notes and a beautiful effervescence.
- 👃 White flowers noses come first, followed by nice toasted aromas of grilled almond and a buttery hint. While keeping a surprising freshness this Champagne offers a good maturity with delicate notes of cinnamon.
- 👄 The mouth is elegant and complex with good maturity and beautiful freshness.

DEGREE OF ALCOHOL: 12,5%

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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