

Champagne BONNEVIE-BOCART

Cuvée Prestige

Composition

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

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

Characteristics

- 👁️ Yellow gold color, fine and abundant bubbles.
- 👃 Elegant and delicate nose with scents of flowers and white peach. Honey and vanilla aromas show the good maturity of this Champagne.
- 👄 This blending is very powerful, complex and comes from the best plot of our estate. Good persistence with freshness and delicate notes in mouth and a lemony finish.

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



Silver Medal 2021, Decanter World Wine Awards
Gold Medal 2020, Vignerons Indépendants
Gold Medal 2020, Concours Féminalise de Paris

Champagne



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

