

# 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

- 👁️ Gold yellow color, fine and persistent bubbles.
- 👃 Complex and rich nose, a mix of pastry notes of vanilla, caramel, grilled and roasted notes and ripe fruits like apricot and quince aromas.
- 👄 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 g/L, Vinified and aged 1 year in oak barrel

SERVING TEMPERATURE: 8-10°

BOTTLE: Champenoise (750 ml)

### 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



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