

Champagne BONNEVIE-BOCART

! KEEP AWAY FROM LIGHT

« L'Inédite »

Vinification in oak

Composition

TERROIR: Terroir of Billy le grand, 1er Cru

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

Characteristics

- 👁️ Gold yellow color, fine and persistent bubbles.
- 👃 Complex and rich nose. Expressive nose with pear, redcurrant and spices aromas with a grilled and smoky touch. t's a mix between perry, currant, butter and spices.
- 👄 Explosion of fresh flavor and aromas. We find notes of vanilla, sweet bun and stewed apricot, enhanced by a hint of spices. Generosity and complex Champagne.

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 2020, Concours Féminalise de Paris

Gold Medal 2018, Concours Féminalise de Paris



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

