

Champagne BONNEVIE-BOCART

Cuvée Blanc de Noirs

Composition

TERROIR: Billy le grand, Vincelles and Trélou sur Marne

GRAPE-VARIETIES: 100% Pinot Noir

Characteristics

- 👁️ Yellow gold color.
- 👃 Powerful and generous cuvée with intense aromas of fresh pear and white peach. Full-bodied nose enhanced by notes of soft spices and Sichuan pepper.
- 👄 Ample and structure mouth, marked by the creamy of the bubbles. Aromas of exotic fruits.

DEGRE OF ALCOHOL: 12,5%

DOSAGE: 7 g /L

SERVING TEMPERATURE: 6-8°

BOTTLE: Champenoise (750 ml)

Gastronomic suggestion

This Champagne should be match with winter appetizers and will be perfect with white meat or subtly-spiced foods.

Medals

Gold Medal 2018, Vignerons Indépendant
Silver Medal 2018, Féminalise Paris



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