

Champagne BONNEVIE-BOCART

Cuvée Spéciale Fût de Chêne

Composition

TERROIR : Terroir of Billy le Grand and Chambrecy (Vallée de l'Ardre)

GRAPE-VARIETIES: 70% Chardonnay and 30% Pinot Noir – 100% Oak barrel

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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