

FRANCK BONVILLE

CHAMPAGNE

« *Pur Mesnil 2016 is a wine crafted for the aperitif. Saline, this unique champagne is generous in its elegance.* »



We have made this cuvée from a selection of 3 plots, mainly located down the hill of Le Mesnil sur Oger. After more than 5 years of ageing under natural cork, we find it straight, well-structured with a great personality.

The movement starts of light floral, vegetal and vanilla perfumes that awake our senses. An intense freshness, typical of Le Mesnil's wines, carries this champagne. A rich, coated and smooth mouth cradles it. A gourmet but delicate wine that unveils its shimmering side, without being aggressive, for a frank and dynamic balance.

The fresh and saline long ending resonates all the essence of Le Mesnil sur Oger's terroir to slowly fade into a chalky memory.

- **Chardonnay** : 100%
- **Dosage** : 5,8 g/L
- **Vintage** : 2016
- **Vines** :
*Les Zailleux
Le Tilleul
Les Hautes
Mottes*
- **Terroir** : *Le Mesnil sur
Oger Grand Cru*
- **Vinification** : *Alcoholic and malolactic
fermentations in stainless steel tanks*

Pur Mesnil, Grand Cru ● *Blanc de Blancs*