

# FRANCK BONVILLE

## CHAMPAGNE

« *Sharing the uniqueness of our plots in Oger through the Bonville prism.* »



The year 2016 gives sweet and pastry aromas to this blend of 2 plots from Oger's terroir. An aerial lightness evolves on these first notes, supported by the freshness that we are glad to find on this terroir.

Confectionery aromas and a touch reminding us sour candies give vivacity and come with a fresh ending, rythmed by liquorice and lemon notes.

Worked by more than 5 years of ageing on lees under natural cork, the balance of Pur Oger 2015 is fully expressed: generous but biting.

- **Chardonnay** : 100%
- **Dosage** : 5 g/L
- **Vintage** : 2016
- **Vines** :  
Les Noyerots  
Les Rumigny
- **Terroir** : Oger Grand Cru
- **Vinification** : Alcoholic and malolactic fermentations in stainless steel tanks

**Pur Oger, Grand Cru** ● *Blanc de Blancs*