

FRANCK BONVILLE

CHAMPAGNE



Some fine bubbles give rhythm to the golden color with amber reflects of this vintage cuvée.

Already very open, the nose is rich, mature and gives delicious aromas of candied fruits, honey, dry apricots and almonds.

A surprising freshness worthy of the great Chardonnays from the Côte des Blancs characterizes the mouth.

The acidity is moderated and melts into nuts and licorice aromas with a beautiful roundness. The sweet length of this Champagne puts a lovely end to the tasting.

We advise you to taste this cuvée by the aperitif or to pair it with a delicately cooked white meat.

