

FRANCK BONVILLE

CHAMPAGNE

« *Vintage years go along with particular harvest. With its dry summer and its warm harvest, 2015 is one of these particular years.* »

Brought up from our cellars for the first time in May 2022 after more than 6 years on ageing, our Millésime 2015 is full of promises.

The beautiful spring naturally kept going to a quite warm beginning of summer.

The flowering was complete in the middle of June, followed by a hot and dry summer.

Harvest began on September 7th with light grapes due to the drought, but a great natural maturity of 11°.

Now, this well-born vintage has kept a superb freshness. Notes of fresh fruits wrap this cuvée with a lot of elegance. Avize's chalky subsoil resonates again at the end to fade into minty and iodized touches.



● **Terroir** : Avize Grand Cru

● **Dosage** : 6,7 g/L

● **Vinification** : Alcoholic and malolactic fermentations in stainless steel tanks

● **Vintage** : 2015

● **Chardonnay** : 100%

Millésime 2015, Grand Cru ● Blanc de Blancs