

FRANCK BONVILLE CHAMPAGNE

« The plot 'Les Belles Voyes' has been planted in 1960 in the middle of the hills in Oger's terroir. The juices are always mature, separately pressed and fermented under oak barrels. »



The oldest plot of our vineyard is composed of 80 ares that witness the origins of our family estate.

The wine starts by revealing notes of honeysuckle and acacia. A light evolution can be noted as a sensation of richness comes to surround the wine.

Tasting highlights the qualities of Oger Terroir : intensity and creaminess. The mouth is long, revealing more freshness and minty and salty notes. The plot "Belles Voyes" is noticeable in the range of Franck Bonville Champagnes, thanks to its specific vinification. The frame of vintage 2016, compared with the powerfulness of Belles Voyes 2014, makes this wine more aerial.

Real wine of gastronomy, and thanks to its intensity, this wine allows ambitious food/wine pairing, unusual for Blanc de blancs Champagnes.

Dosage : 2 g/L

Vinification : Alcoholic and malolactic fermentation under oak barrels

Terroir : Oger Grand Cru

Vintage : 2016

Vineyard :
Les Belles Voyes
(0,80 hectare),
Oger Grand Cru

Chardonnay : 100%

Time on lees : 6 years

Les Belles Voyes, Grand Cru • Blanc de Blancs