

# FRANCK BONVILLE

## CHAMPAGNE

« 2016 was once again an atypical year, during which, in a rare occurrence, the Chardonnays from the Côte des Blancs were harvested after the Pinots »



### ***Viticultural season***

Winter and spring of 2016 were very rainy. Spring was particularly cool, leading to slow growth. The intense heat from late summer, from mid-August to mid-September, was welcomed and helped bring this vintage to maturity. “Août fait le moût” as the French saying says, meaning that august plays always a key role in the quality of the juices.

### ***Tasting notes***

The nose develops fresh aromas of white-fleshed fruits, with buttery notes quickly emerging to bring additional richness. The palate is soft, with a creamy and velvety texture accentuating the buttery sensations. White peach and apricot blend with more brioche-like notes. The finish is fresh, slightly mentholated and saline, distinctly evocative of the Côte des Blancs.

● **Millésime** : 2016

● **Chardonnay** : 100%

● **Dosage** : 2,5 g/L

● **Vinification** : Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks

● **Terroirs** : Avize

**Millésime 2016, Grand Cru** ● *Blanc de Blancs*