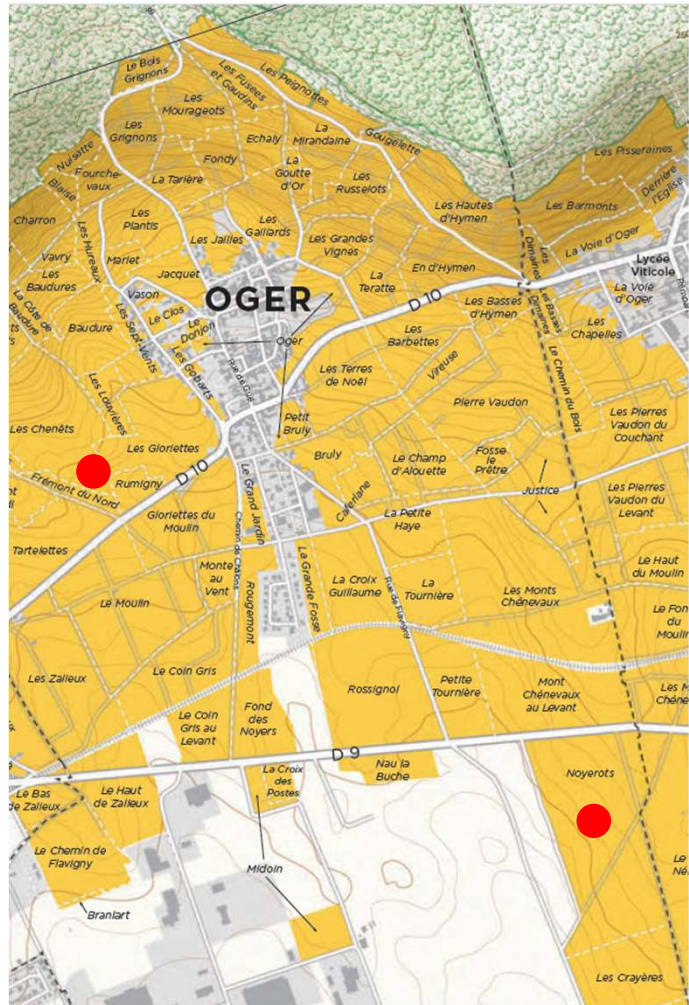


# FRANCK BONVILLE CHAMPAGNE

Pur Oger 2018 is presented to you after over 5 years of ageing “sous liège” in our cellars. This cuvee is a blend of 2 parcels from the Oger terroir; it's a “Bonville” interpretation of this renowned village that we offer. Get to know more in video at [this link](#) and in 3D immersion at [this link](#).



- **Chardonnay** : 100%
- **Dosage** : 4,2 g/L
- **Vintage** : 2018
- **Vines** :  
Les Noyerots  
Les Rumigny
- **Vinification** : Alcoholic and malolactic fermentations in stainless steel tanks
- **Terroir** : Oger Grand Cru

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