FRANCK BONVILLE

« The generous blending of our best tanks for the House Bonville's timeless cuvée »



From two complementary years of harvest and with a warm and consensual style, our cuvée Prestige is one of our House's essentials.

We are not unmoved by its aromatic bouquet; we love its evolved notes of brioche, butter and fresh almonds melting into the freshness of our chalky soil's Chardonnay.

A nice smoothness wraps these aromas and make them vibrate as one. This balance lasts in the mouth and puts a lovely end to the tasting of this wine of sharing and conviviality.

Vinification : Alcoholic and malolactic fermentations in stainless steel tanks

Chardonnay: 100%

Dosage: 5 g/L

Terroir: Avize Grand Cru

Blending: 2018 - 2017

Prestige, Grand Cru

Blanc de Blancs