



VEUVE BONNEVAL

Champagne - Brut

Grape varieties : Assemblage of Chardonnay, Pinot Noir and Pinot Meunier.

Origin : Champagne Vineyard situated largely in the Marne region.

Vinification : Manual grape harvest with grapes in perfect sanitary state. Alcoholic fermentation in hanging tub 1 - 2 weeks under controls temperatures. Racking, filtration and bottling where the wine makes its second fermentation which will make it sparkling wine, then breeding on slat for 9 months.

Soil : Argilo-calcareous grounds, of chalks or marls

Tasting notes:

- **Color:** Light yellow with green reflections. Plentiful with fine bubbles.
- **Nose:** Fruity nose with aromas of ripe fruits.
- **Palate:** Good coolness, fruits with white flesh, spicy final..

Recommendations: To enjoy during aperitifs, cocktails, receptions.

Serving condition in F°: 45 - 47

Alcohol content: 12.5

Bottle capacity: 750 ml



Non contractual pictures