



Wijnfiche

Bonnaire Brut Nature – Blanc de Blancs G.C. | Champagne France (CHAMPAGNE) –

Domain

Bonnaire

This champagne has been produced in Cramant since 1932. This municipality is classified as Grand Cru of the Côte de Blancs. Fernand Bouquemont received help from his son-in-law André Bonnaire during WWII. André Bonnaire, from a family who had been producing champagne for generations, ensured the further modernization and development of the vineyards. Today this domain of +/- 22 ha is managed by André's son, Jean-Louis Bonnaire. He is also assisted by his 2 sons: Jean-Etienne (production) and Jean-Emmanuel (marketing).

Vinification

Alcoholic and malolactic fermentation followed by a maturation of 9 months in stainless steel cuves. 4 years of maturing sur lattes. No dosage.

Taste

Champagne Bonnaire owes its reputation to this historical Blanc de Blancs which is now available as Brut Nature Zero dosage. A remarkably refined wine with a perfectly clean structure, luxurious aromas and an unforgettable end palate. Aged for four years with zero dosage. The truth of a Terroir!

Food pairing

Oysters - scalloped | Scallops | Lobster | Fish - seafood | Aperitif

General information

Type: Sparkling wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 8°C

