

## **Bonnaire – Blanc de Blancs G.C. – Millésime 2014 | Champagne France (CHAMPAGNE) – 2014**

### **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).

### **Taste**

The Chardonnay grapes for this Champagne come from the house's finest parcels, located in Cramant. Only grapes from the 2013 harvest are used. It is a wine with storage potential, with aromas of fruit and flowers and texture of chalky minerality.

### **Food pairing**

Oysters - scalloped | Lobster | Fish - seafood | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Chardonnay (100%)

Storage (years): > 10

Serving temperature: 7-8°C

