



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

