

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%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 7-8°C

