



CHAMPAGNE
FERDINAND
BONNET

GRANDE RÉSERVE BRUT



“Grande Réserve represents Ferdinand Bonnet know-how and values. Beyond the very notion of cuvée, it expresses the outstanding quality potential of Pinot Noir grown over Les Riceys with a touch of Chardonnay to soften pinot’s natural tangy flavors. We adapt the aging of every base wine from 2 to 5 years. It is a rendez vous with a timeless pleasure, between generosity and finesse.”

- IRVIN CHARPENTIER, CHEF DE CAVES -



TASTING NOTES

Grande Réserve is an elegant champagne with lingering flavors. Bright yellow gold tones are enhanced by fine long-lasting bubbles. Great ambassador of our House style, between strength and finesse, as you taste it, you may be surprised at first by its nose of pastry with pastry-like aromas and by hints of apples still on the tree, white blossom and citrus fruit. You may also notice its generous, rich and long lasting flavors that ends on a refreshing note.



MULTI-VINTAGE BLEND

The average maturation on fine lees is 36 months. It’s a blend of 5 vintages. Proportion of reserve wines is between 45 and 55%.



GRAPE VARIETIES :

Pinot Noir : 80 % - Chardonnay : 20 %

DOSAGE : 8 g/L

