

# VINO FINO

Explore a World of Wine

## FRANCK BONVILLE CHAMPAGNE GRAND CRU BLANC de BLANCS NV

**HOT  
PRICE**



**\$69.99**

### Grand Cru Champagne brilliance

Product Code:	8590	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	100% Chardonnay



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### TASTING NOTES

Those looking for a show-stopping Champagne to impress should look no further. Incredibly, this Grand Cru Blanc de Blancs Champagne will set you back less than the price of a marquee house such as Veuve or Moët, etc... and in our opinion offers a far superior drinking experience!

Olivier Bonville runs this Côte des Blancs estate, originally set up by his grandfather Franck, a grower in Avize.

With 36 hectares of vines, with their own winery and deep chalk caves, Bonville is both a grower, and a producer. What makes Bonville unique, however, is that their vineyards are 100% Chardonnay – a true Chardonnay specialist. With 100% of its vineyards located in the deep chalk soils of the Côte des Blancs (“The White Hillsides”), Bonville’s holdings include some of the most famous, and greatest vineyards, of all – Le Mesnil, Oger and Avize – the rarest of Grand Crus.

With their Brut Champagne being a 100% Grand Cru Chardonnay Blanc de Blanc, this is a unique Domaine, characterised by perfect vine age (60-90 years), long-aging winemaking, and an aromatic, complex, elegant and expressive style of Blanc de Blanc.

This is a strong and dynamic Champagne aged for 18 months and surrounded by a richness and smoothness. The pale yellow robe of this cuvée lets us see the very thin bubbles escaping from the bottom of the flute to create a beautiful cordon. The

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nose is delicate, elegant and discreet. Then, at the opening, the first white flowers fragrances (acacia and orange) turn into fresh fruits and citrus fruits (white peach, litchi and grapefruit). The mouth is fresh, supple and generous with some salty notes. Fresh cut fruits aromas are integrated into a sweet and savoury blend.

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## **Outstanding, Philip Roufail K&L USA, May 2024 (NV)**

"Hailing from the chalky soils of the world-famous Cotes de Blancs, known for its Grand Cru Chardonnay, Olivier Bonville delivers a sumptuous, medium bodied, rich style bursting with peach, pear, cream, vanilla, pineapple, golden apple, lemon-lime, and saline. Based on the ripe 2020 vintage, but with a full 50% of the blend from 2019, characterized by its elevated acidity, the result is a champagne with balance and finesse. Fermented in stainless steel tanks, 100% malolactic conversion, aged for a full 3 years on the lees like a vintage champagne, and a dosage of 8.3g/l round out its pedigree. Disgorged: March 2023. Verdict: outstanding!"

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## **92/100 Robert Parker's Wine Advocate, November 2023 (NV)**

"Disgorged in March 2023 with a dosage of 8.3 grams per liter, the NV Brut Grand Cru Blanc de Blancs from Franck Bonville is showing brilliantly, with aromas of lemon oil, almond, butter, spring flowers and crisp orchard fruits. It is tauter than the Unisson counterpart with a medium to full-bodied palate, crystalline and lively texture and a slightly smoky, ethereal, long finish. Crafted from vines planted in Avize and Oger, it's a blend of 2019 and 2020 vintages."

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## **94/100 Huon Hooke, The Real Review (NV)**

"Medium-full, brilliant yellow in the glass. The bouquet is exceedingly complex and inviting: some parsnip chardonnay character combining with toasty development, the faintest hint of nuttiness from barrels, the palate full and round, very dry and yet smooth and supple texturally. Good depth and persistence of flavour, the finish very dry and appetising. An excellent food wine."

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## **Outstanding Plus, The Underground Wine Letter USA (NV)**

"This is a terrific Champagne with great balance, flavor, and style, and it is a real value. Pale yellow in color, the wine has a lovely perfume with hints of peach and citrus and faint floral nuances accented by a kiss of vanilla. Creamy and very flavorful, this is a Champagne that is very harmonious showing subtle hints of peach, citrus, and spice. Elegant and long on the finish this is gorgeous to drink now or keep for many years."

**\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch