

VEUVE BONNEVAL

Brut Précieux

TECHNICAL DATA SHEET



WINE TYPE

AOC Champagne Brut



GRAPE VARIETIES

Chardonnay, Pinot Noir & Pinot Meunier



ORIGIN

Marne, Champagne, France



STYLE

Fresh, fruit-driven sparkling wine



ALCOHOL

12.5% vol.



BOTTLE SIZE

750 ml



VINEYARD & TERROIR

- Marne, Champagne
- Clay-limestone soils
- Chalk and marl
- Manual harvest



WINEMAKING

- Controlled fermentation
- Racking and filtration
- Second fermentation in bottle
- 15 months on lees



TECHNICAL PROFILE

- Fine bubbles
- Generous mousse
- Fresh palate
- Gently spicy finish

TASTING NOTES

COLOR

Light yellow with green reflections

NOSE

Ripe-fruit aromatics

PALATE

Fresh, lively, white-fleshed fruit

FINISH

Clean and gently spicy



SUGGESTED FOOD PAIRINGS

Oysters • Soft cheese • Salmon canapés • Brioche

SERVING RECOMMENDATIONS



SERVE

8–10°C



GLASSWARE

Tulip or flute



OCCASIONS

Aperitifs • Receptions



PACKAGING

Bottle: 750 ml
Closure: Natural cork and wire cage
Category: AOC Champagne Brut

ABOUT THIS CHAMPAGNE

A classic AOC Champagne Brut from the Marne, blending Chardonnay, Pinot Noir and Pinot Meunier. Bottle fermentation and 15 months on lees shape its fine bubbles and fresh, fruit-led profile.

FRESH • FINE BUBBLES • ELEGANT • PRODUCT OF FRANCE