

Champagne Bonnaire "Terroirs" Grand Cru Blanc de Blancs MAGNUM



Product price:

€267.00

Product features:

Area: CHAMPAGNE

Winemaker: J-E Bonnaire

Vintage: NM

Appellation: Champagne

Color: sparkling white

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

Bettane + Desseauve: 15.5/20

Wine Advocate (Parker): 90/100

Cépage dominant: chardonnay

Product short description:

The great classic of the Bonnaire house, a beautiful aromatic power with a good level of acidity and a refreshing finish marked by minerality.

Product description:

PRESENTATION OF CHAMPAGNE BONNAIRE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Grand Cru Blanc de Blancs "Terroirs" from Champagne Bonnaire

Robert Parker's Wine Advocate (Stephan Reinhardt, August 2018): 90/100. *The NV Blanc de Blancs Grand Cru Brut is a clear, fresh and chalky Chardonnay from Cramant in the Côte des Blancs that opens with lovely intense and soft white fruit aromas. It is a mouth-filling, very elegant and finessed*

*Cramant with highly digestible balance and stimulating lightness in alcohol (12%). The finish is charmingly round and fruity but also has the typical chalky texture that gives it perfect balance. This is an excellent cuvée with a delicate, salty, well-structured finish. I didn't see a lot number on the label nor on the bottle, but this should be a pretty fresh disgorgement and is mainly based on the 2013 vintage, as Jean-Emmanuel Bonnaire told me. Tasted April 2018. **Drink date 2018-2024.***

Guide Bettane + Desseauve : 15.5/20.

Guide Hachette des vins 2014 : 2*. *The Grand Cru Blanc de Blancs reveals a beautiful evolution in its aromas of candied fruits, orange compote, in harmony with a fresh, balanced mouthfeel and great length.*

Robert Parker's Wine Advocate (Antonio Galloni Dec. 2010): 88/100. *Bonnaire's NV Brut Blanc de Blancs Grand Cru shows lovely depth in its minty, floral bouquet and soft fruit. Sweet herbs and berries develop in the glass, adding further complexity. With a little more depth this might merit a higher score, but it is quite pretty all the same.*

Technical sheet written by the Domaine :

"People come to Cramant for the Chardonnay, the Blanc de Blancs Grand Cru remains the iconic bottle of the house Bonnaire."

A fresh and mineral wine from our three Grand Cru villages, Cramant, Chouilly, and Oiry. A beautiful creamy texture, with zest, accompanies a chalky texture reflecting the subsoils of the Côte des Blancs.

Grapes : 100% Chardonnay

Vinification : The first fermentation takes place in temperature-controlled stainless steel tanks, ensuring optimal preservation of the primary aromas of the grape. The Grand Cru Blanc de Blancs is a blend of wines from several harvests. About 15% of the final blend consists of reserve wines. After tirage, the second fermentation and aging in the cellar are done under classic corking. After disgorgement, the Grand Cru Blanc de Blancs benefits from a low dosage and then rests for 3 months in the cellar before shipping, a necessary time to allow the wine to assimilate the sugar from the liqueur d'expédition and regain its balance.

Aging : Minimum 36 months

Dosage : Brut (7g/L)

Tasting : The very expression of the terroir of Cramant in its finest youth. A lot of freshness in this wine presenting both good acidity and perfect dosage allowing the aromas to express themselves freely. A good length on the palate for a refreshing finish marked by minerality. A must-have for your aperitifs and a pleasant surprise with a seafood starter!

Service : Keep the bottle upright - Serve chilled between 6 and 8°C
