

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

Cuvee: Grand Cru Blanc de Blancs

Bettane + Desseauve: 15.5/20

Wine Advocate (Parker): 90/100

Cépage dominant: chardonnay

Product short description:

90/100 Robert Parker's Wine Advocate

Product description:

Robert Parker's Wine Advocate (Stephan Reinhardt, août 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.**
