

Champagne Bonnaire Brut Rose



Product price:

€222.00

Product features:

Area: CHAMPAGNE

Winemaker: J-E Bonnaire

Vintage: NM

Appellation: Champagne

Color: sparkling pink

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 90/100

Bettane + Desseauve: 16/20

Wine Advocate (Parker): 89/100

Cépage dominant: chardonnay

Product short description:

90/100 RVF and 16/20 B+D. A lovely harmonious aroma, this blended rosé with beautiful freshness, made primarily from chardonnay, finds its full balance with the fruitiness of pinot noir.

Product description:

PRESENTATION OF CHAMPAGNE BONNAIRE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Champagne Bonnaire Brut Rosé:

Guide Bettane + Desseauve 2020 (August 2019): 16/20. *Notes of red fruits with a floral touch, both elegant and indulgent on the palate.*

Food pairings: Japanese cuisine, Chinese cuisine, smoked fish, ice creams.

Robert Parker's Wine Advocate (Antonio Galloni Dec 2010): 89/100. *The NV Brut Rose emerges from the glass with lovely inner perfume and sweetness. Rose petal, candied cherries, crushed flowers and berries are some of the nuances that flow from this mid-weight, well-delineated rose. A pure, brilliant finish rounds things out in style.*

Technical sheet written by the Domaine:

A concentrated, fruity, and precise wine. This rosé champagne, crafted using the ancestral method of blending, reveals a beautiful freshness with indulgent notes of Bouzy Rouge.

Grapes: 60% Chardonnay, 40% Pinot Noir

Origin: Cramant (Grand Cru), Fossoy

VINIFICATION

Thermoregulated stainless steel tank. Malo. Blending method of white and red wines (Coteaux Champenois)

GRAPE VARIETY

60% Chardonnay, 40% Pinot Noir (including 12% Coteaux Champenois from Bouzy)

ORIGIN

Cramant, Bouzy (Grand Cru), Bergères-les-Vertus (Premier Cru)

AGING ON LEES

Minimum 36 months

DOSAGE

4 g/L – Brut (moderate)

Tasting: Lovely aroma of noble pinot, delicious fruitiness, tender, long, and refined with a very balanced dosage. The slight tannin from the Coteaux Champenois is felt on the palate, giving this rosé a beautiful breadth and a delightful character.

Superb with your desserts, it can also accompany you throughout the meal, with lobster, langoustine, or shrimp, for example, but also with fine charcuterie or hard cheeses (Mimolette).

Service: Store the bottle lying down, away from light - Serve chilled between 6 and 8°C